
Steindorfer Pinot Gris 'Fuchsloch'

Winery: Steindorfer

Category: Wine – Still - White

Grape Variety: Pinot Gris

Region: Apetlon/ Burgenland/ Austria

Vineyard: Fuchsloch

Winery established: 1896

Feature: Sustainable



Product Information

Soil: Topsoil consists of mineral, moist black earth, subsoil with several layers of sandy loam . Located near to the winery on the way to the village Frauenkirchen. Fuchsloch translates to “foxholes” as there used to be a lot of foxes in this area.

This vineyard is influenced by the Pannonian climate, with many sunshine hours. This brings very ripe grapes which is very important to develop the characteristic intense and exotic aromatic for Pinot Gris.

Elevation: 120 meters (395 feet)

Age of vines: 22 years

Vinification: Hand harvest, grape and single berry selection. Spent 4 hours on the skins before pressing, fermentation in temperature controlled stainless steel tanks at about 65F. Aged for 6 months on the yeast in stainless steel tanks.

Tasting Note: Very fruit driven nose of ripe pears, banana and aromatic pineapple. On the palate it has good structure and balance with fragrant aromas on the finish. Delicate wine with medium body.

Alc: 13.0 %

RS: 3.1 g/l

Acidity: 6.4 g/l

Producer Information

The Steindorfer winery is a small family operation with 25 acres located in the village of Apetlon in the Seewinkel region of Burgenland (south-eastern shore of Lake Neusiedl). The Steindorfer family has been engaged with wine for four generations, starting in 1896 with the grandfather of the current winemaker Ernst Steindorfer. Currently Ernst' son Roland is beginning to take on all management of the winery under his father's helpful and watchful eye.

The Steindorfer vineyards are found both around the village of Apetlon as well as near the Lake Neusiedl shore. These two areas offer all the Steindorfer's need to make their wines. The vineyards near the lake have perfect conditions for all levels of sweet wines due to the warm, shallow lake and its special highly humidity microclimate, which encourages the formation of noble rot. While the vineyards in and around Apetlon are perfectly suited to dry, intense reds from Zweigelt, Blaufränkisch and St.Laurent as well as fresh, mineral and beautifully aromatic whites from Pinot Gris, Welschriesling and Chardonnay. Soils range from loess, to densely packed black earth, old sedimentary and sand. Total annual production is only 80,000 bottles.