

Chapter 23  
Austria

<p>CLIMATE AND GRAPE GROWING</p>	<ul style="list-style-type: none"> <li>● Climate: <b>Cool continental</b> <ul style="list-style-type: none"> <li>○ Short summers, harsh winters, less annual weather variation</li> <li>○ North areas: cooling northerly winds.</li> <li>○ Hungarian border: warming easterly winds</li> </ul> </li> <li>● Wines grown in the Eastern end of the country</li> </ul>
<p>GRAPE VARIETIES AND WINE MAKING</p>	<p style="text-align: center;">White</p> <p><b>Gruner Veltliner</b></p> <ul style="list-style-type: none"> <li>❖ Best = full-bodied/concentrated/high acid/citrus/stone fruit/white pepper (honey/toast with age)</li> <li>❖ WM; <ul style="list-style-type: none"> <li>➢ Stainless steel fermentation + maturation <ul style="list-style-type: none"> <li>■ Some WM use old oak casks or barriques (portion of wine) to mature.</li> </ul> </li> </ul> </li> </ul> <p><b>Welschriesling</b></p> <ul style="list-style-type: none"> <li>❖ Dry = Fresh/simple/citrus/green apple/high acidity</li> <li>❖ Sweet = Botrytis = can produce sweet wines</li> </ul> <p><b>Riesling</b></p> <ul style="list-style-type: none"> <li>❖ Best areas: <i>Wachau, Kamptal, Kremstal</i></li> <li>❖ Dry/med-full body/ripe/peachy (can mature in bottle)</li> </ul> <p>Others: Chardonnay, Muller-Thurgau, Sauvignon Blanc (high rep of SB from <i>Steiermark</i>)</p> <p style="text-align: center;">Black</p> <p><b>Zweigelt</b> (Blaufrankisch x St Laurent)</p> <ul style="list-style-type: none"> <li>❖ Most planted black grape</li> <li>❖ Deeply coloured/soft tannins/bramble fruit</li> </ul> <p><b>Blaufrankish</b></p> <ul style="list-style-type: none"> <li>❖ High rep</li> <li>❖ Med tannins/high acid/peppery/sour cherry</li> </ul> <p><b>St Laurent</b></p> <ul style="list-style-type: none"> <li>❖ Similar to Pinot Noir</li> <li>❖ Can oak age</li> <li>❖ Some prod blending with international varieties</li> </ul>
<p>REGIONS AND WINES</p>	<p>PDO wine regions = Niederosterreich (Lower Austria), Burgenland, Steiermark (Styria), Wien (Vienna)</p> <p><b>Niederösterreich</b> (Lower Austria)</p> <ul style="list-style-type: none"> <li>➔ Largest producer/exporter</li> <li>➔ Vineyards on the bank of the <b>Dunube</b> (N towards Slovak) with 8 sub regions:</li> </ul>

	<ul style="list-style-type: none"> <li>◆ <b>Wachau</b> <ul style="list-style-type: none"> <li>● High-quality dry wines - <i>Riesling</i> or <i>Gruner Veltliner</i></li> <li>● Steep, S-facing terraced slopes - reflection from river = more concentrated flavours</li> <li>● Chosen not to be DAC</li> <li>● Kamptal DAC/Fremstal DAC N of here - similar style.</li> </ul> </li> <li>◆ <b>Weinviertal DAC</b> <ul style="list-style-type: none"> <li>● Largest vine-growing area/first DAC</li> <li>● Only <i>Gruner Veltliner</i> <ul style="list-style-type: none"> <li>○ 'Klassik' = light/fresh/fruity/no oak</li> <li>○ 'Reserve' = higher min alcohol/oak maturation</li> </ul> </li> </ul> </li> </ul> <p><b>Burgenland</b></p> <ul style="list-style-type: none"> <li>→ By Hungarian border</li> <li>→ Top red + sweet. Some white (<i>Pinot Blanc, Welschriesling, Gruner Veltliner, Chardonnay</i>)</li> <li>→ Neusiedlersee = lake (shallow) - sweet wines - autumn mists/wetlands. Ideal for Botrytis = <i>Welschriesling</i> grape</li> <li>→ Reds = higher grounds/hills in south. <i>Zweigelt</i> = most planted. Neusiedlersee DAC for <i>Zweigelt</i>.</li> <li>→ <i>Pinot Noir, Merlot, Cabernet Sauvignon, Blaufrankisch, St Laurent</i> also grown.</li> <li>→ 3 DACs for <i>Blaufrankisch</i> - Mittelburgenland largest.</li> </ul>
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Austrian Wine Laws

PGI = Landwein. No PGI = Wein.

PDO Wines

4 Federal states + 16 smaller areas (PDO status) - either Qualitätswein or DAC.

Qualitätswein

- 4 Federal states/7 smaller areas
- 35 grapes permitted - any style
- Also labelled Pradikat levels (sim to Germany) - 2 key additions:
  - 'Ausbruch' = between BA and TBA
  - 'Strohwein/Sclifwein' = grapes laid on bed of straw/reeds in winter to concentrate sugars

Districtus Austrae Controllatus (DAC)

- 9 smaller regions = DAC status



- Producers agree on variety(ies), style, regulations that best reflect area. Wines that conform can use DAC. Or if not, use federal state name.