





# **Climate and Grape Growing**

Climate: Cool continental

- Short summers, harsh winters, less annual weather variation
- North areas: cooling northernly winds.
- Hungarian border: warming easterly winds

Wines grown in the Eastern end of the country

# **Grape Varieties and Wine Making**

White varieties

#### **Gruner Veltliner**

- Best = full-bodied/concentrated/high acid/citrus/stone fruit/white pepper (honey/toast with age)
- WM;
  - Stainless steel fermentation + maturation
    - Some WM use old oak casks or barriques (portion of wine) to mature.

#### Welschriesling

- Dry = Fresh/simple/citrus/green apple/high acidity
- Sweet = Botrytis = can produce sweet wines

#### Riesling

- Best areas: Wachau, Kamptal, Kremstal
- Dry/med-full body/ripe/peachy (can mature in bottle)

Others: Chardonnay, Muller-Thurgau, Sauvignon Blanc (high rep of Sauvignon Blanc from Steiermark)

Black varieties

#### **Zweigelt** (Blaufrankisch x St Laurent)

Most planted black grape

• Deeply coloured/soft tannins/bramble fruit

### Blaufrankish

- High rep
- Med tannins/high acid/peppery/sour cherry

#### St Laurent

- Similar to Pinot Noir
- Can oak age
- Some producers blending with international varieties

# **Regions and Wines**

PDO wine regions = Niederosterreich (Lower Austria), Burgenland, Steiermark (Styria), Wien (Vienna)

#### **Niederösterreich** (Lower Austria)

- Largest producer/exporter
- Vineyards on the bank of the **Dunube** (N towards Slovak) with 8 sub regions:
  - Wachau
    - High-quality dry wines Riesling or Gruner Veltliner
    - Steep, S-facing terraced slopes reflection from river = more concentrated flavours
    - Chosen not to be DAC
    - Kamptal DAC/Fremstal DAC N of here similar style.
  - Weinviertal DAC
    - Largest vine-growing area/first DAC
    - Only Gruner Veltliner
      - 'Klassik' = light/fresh/fruity/no oak
      - 'Reserve' = higher min alcohol/oak maturation

## Burgenland

- By Hungarian border
- Top red + sweet. Some white (Pinot Blanc, Welschriesling, Gruner Veltliner, Chardonnay)
- Neusiedlersee = lake (shallow) sweet wines autumn mists/wetlands. Ideal for Botrytis = Welschriesling grape
- Reds = higher grounds/hills in south. Zweigelt = most planted. Neusiedlersee DAC for Zweigelt.
- Pinot Noir, Merlot, Cabernet Sauvignon, Blaufrankisch, St Laurent also grown.

3 DACs for Blaufrankisch - Mittelburgenland largest.

# **Austrian Wine Laws**

PGI = Landwein. No PGI = Wein.

### PDO Wines

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

### Qualitatswein

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

## Districtus Austraie 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.

# **Multiple Choice Practice Questions**

- 1) Which of the following is NOT a PDO wine region of Austria?
- a) Niederosterreich
- b) Steiermark
- c) Mosel
- d) Wien (Vienna)
- 2) Zweigelt is a cross of which grapes?
- a) St Laurent x Pinot Noir
- b) Blaufrankisch x St Laurent
- c) Pinot Noir x Cabernet Sauvignon
- d) Blaufrankisch x Merlot
- 3) Which grape variety is the most widely planted and important for quality white wine production in Austria?
- a) Sauvignon Blanc
- b) Chardonnay
- c) Grüner Veltliner
- d) Riesling

- 4) Which Austrian wine region is renowned for only producing Grüner Veltliner wines? a) Weinviertal DAC
- b) Fremstal DAC
- c) Kamptal DAC
- d) Burgenland
- 5) Which Austrian region is famous for its production of sweet wines made from botrytized grapes, particularly Welschriesling?
- a) Fremstal DAC
- b) Neusiedlersee DAC
- c) Kamptal DAC
- d) Weinviertal DAC

#### Answers

- 1. c) Mosel
- 2. b) Blaufrankisch x St Laurent
- 3. c) Grüner Veltliner
- 4. a) Weinviertal DAC
- 5. b) Neusiedlersee DAC