

WEINGUT STIFT KLOSTERNEUBURG



THE AUSSTICH ISSUE 1/2017

EDITORIAL



Dear
Wine Enthusiasts,

The wine year 2017 is in full swing. Our vineyards survived the late frost well and we remain alert in anticipation of what the rest of the year will bring. The vintage 2016 is currently being tasted at premiere presentations and we couldn't be more pleased about the feedback. In this issue of Ausstich, we feature our estate's steepest vineyard site, the Ried Franzhauser.

We also have other exciting news from our winery. Our new single-orchard apple juices are bottled. Our winery was a host for this year's European Sommelier Championship. We can report of a new expansion at our wine estate. We are also very pleased about new awards for our wines and juices such as the Vinaria Trophy and the Goldene Birne.

I wish you happy reading!



Wolfgang Hamm, Winery Director

FROM THE TREE TO THE BOTTLE – THE NEW SINGLE-ORCHARD JUICES ARE HERE

Cox Orange, Rubinette, and Dalinette – these are our new single-orchard juices. Picking fruit by hand, gentle pressing and the ultimate preservation of nutrients are naturally our first priority in production. This can be tasted in every sip, but that is not the only thing that makes our single-orchard juices so special.

The three apple orchards for our single-orchard juices may only be 13 km apart as the crow flies, but they differ greatly from one another. They are situated on the last foothills east of the Alps in the Vienna Woods, on the Danube River's gate to Vienna, and on the gentle hills in the southern Weinviertel. The fruit for our extraordinary single-orchard juices enjoy optimal preconditions in each of these three locations.

English, spicy and harmonious – the Cox Orange

The Cox Orange from the Haschberg orchard is an old heirloom apple variety from Great Britain. It feels at home in harsh conditions, just like a real Englishman. The variety may be quite demanding, but in the end it is all the more flavour intensive.

The Haschberg is a south-facing site in the Weidling Valley in the Vienna Woods. The Cox Orange enjoys perfect conditions for developing is full varietal typicity and spicy, aromatic flavour on the slender trees that grow here. This single-orchard juice is particularly harmonious and is distinguished by exquisite acidity that is derived from the great diurnal temperature fluctuations in this cool, highly elevated site.





Austrian, crisp and juicy – the Rubinette

Handpicked, gently pressed, and made with plenty of attention to detail: this is our Rubinette. The apples for this outstanding single-orchard juice come from the Prügelwiese, an orchard located directly on the bank of the Danube River. The Rubinette is a child of serendipity, a natural crossing of the varieties Golden Delicious and Cox Orange that was born on these easily

warmed, sandy alluvial soils. It is a particularly flavourful new apple variety that ripens exceedingly well in the sunny, fertile orchard on the Danube. The inimitable play of sweetness and acidity is what makes this single-orchard juice so unique.



French, harmonious and flavourful – the Dalinette

The third single-orchard juice from our fruit harvest is a French breed that enjoys a view over Vienna from the Weinviertel hills. The mild viticultural climate of the Weinviertel makes it possible for us to harvest our Dalinette apples particularly late. This gives the apples abundant time for optimal aroma development and they become remarkably aromatic

and harmonious. The calcareous chernozem-loess soils and the temperature fluctuations intensify flavour and the crisp, firm apples are very capable of being stored.



Our busy helpers

Despite all of our efforts, we would accomplish nothing without our little, diligent helpers – our bees. We have numerous bee colonies in our various sites to ensure optimal pollination during flowering. This allows blossoms to become fruit. What would we do without bees? Just as with all of our juices, all fruit for our single-orchard juices is picked by hand. Only class-one fruit comes into our bottles.

It is very gently pressed and character-robbing fining and clarification of our juices is an absolute taboo.

We strive to demonstrate the different characteristics of three different soils and microclimates and produce juices of unsurpassable flavour intensity and finesse.

OUR RECOMMENDATION

Günther Gottfried,
oenologist



»Whether white, red or rosé – our vineyards yield the right wine for every occasion, from accompaniment to a good meal or as a gift for a special celebration.«

CHARDONNAY KLASSIK

Finesse and elegance – the Chardonnay Klassik is particularly fruity, satiny in texture, and wonderfully harmonious. Thanks to the calcareous soils in the Viennese Kahlenbergerdorf, this Chardonnay develops optimal aromatic expression and complexity.



PINOT NOIR

Our Pinot Noir excels with subtle aromas of red forest berries and Amarena cherry. The gentle tannins and discreet flavours of gingerbread and hazelnut lend this wine the last polish that makes it so inimitable.



ROSÉ FRIZZANTE

Delicately fruity with gentle mousse – this is our Rosé Frizzante. Zweigelt grapes lend this wine a fine bouquet of strawberry and whet the appetite for more with every sip.



MATHÄI VINARIA TROPHY

We are always particularly pleased about new accolades. Now, after the results of this year's Vinaria Trophy have been announced, we have plenty of reason to celebrate. Our MATHÄI has a place on the winners' podium in the category "Grower Sekt, Prestige & Vintage". In addition to this, our flagship sparkling has won highest praise throughout the branch media.



GOLDENE BIRNE 2017

At this year's fruit juice competition "Goldene Birne", our juices were named state champion six times. The single-varietal, naturally cloudy apple juices, our St. Laurent grape juice, and the vineyard peach nectar excelled in the awards.

The winners were Jonagold, Golden Delicious, Apple-Pear, Cox Orange, St. Laurent grape juice, and the vineyard peach nectar.



BLEATING IN OUR VINEYARD

New recruits arrived at our winery promptly at the beginning of the year. Four Cameroon sheep, three sheep ewes and one sheep ram now support us in our vineyards. These animals are not just soft and fleecy, they are also quite helpful and easy to care for. First they mowed our vineyard terraces in Weidling and since mid April, they are now busy in our steep vineyard slopes. Tractors and motor trimmers are no longer needed where they graze. One of the sheep is gravid and we are expecting lambs in June. We are looking forward to this!



EUROPEAN SOMMELIER CHAMPIONSHIP

The European Sommelier Championship took place in Austria from May 8-13. We invited the top European Sommeliers for a tour of Stift Klosterneuburg on May 9 when we hosted a wine tasting and dinner.



More information: www.sommelierunion.at/em2017/

EVENTS

FALSTAFF WEISSWEINGALA

June 12, 2017

Wiener Hofburg, 15.00–20.00 Uhr

HIKE THROUGH THE VINEYARDS *

June 18, 2017

Meet at 14:30

Kahlenbergdorf Church,

Price: € 24/Person

OPPERKLOSTERNEUBURG – LE COMTE ORY

July 8, 2017 (Premier),

July 13, 15, 19, 21, 25, 27 and 29

as August 2 and 4

each 20.30 Uhr

Tickets:

karten@opperklosterneuburg.at

WIENER WEINWANDERTAG *

September 23 and 24, 2017

Meet at: Ecke Kahlenberger-
straße/Eichelhofweg

* Registration required:

T: +43/2243/411-548 | E-Mail: vinothek@stift-klosterneuburg.at

www.stift-klosterneuburg.at/weingut

FRANZHAUSER

An extraordinary site for great Rieslings

The Franzhauser vineyard (Ried) in Klosterneuburg is famous for many reasons. It is the monastery's steepest vineyard site. It was documented for the first time around 600 years ago and since then it has been planted exclusively with Riesling. Riesling is often called the queen of white wine varieties. Like a queen, it exhibits inimitable taste and is demanding of soil, climate, and vineyard cultivation. The Ried Franzhauser offers Riesling perfect preconditions.

The steep vineyard slope faces due

south and the meagre soil is comprised of weathered sandstone that is partially covered with loess and loam. It is situated at the opening of the Weidling Valley, a side valley of the Danube.

Grape ripening is influenced by direct solar radiation in the steep south-facing aspect and the cool katabatic winds from the Vienna Woods. This causes large temperature fluctuations between day and night that are advantageous for aroma development. The steepness of the site make this Stift Klosterneuburg's most

labour-intensive site and all work, from pruning through trimming and harvesting, must be done by hand. Green cover between the rows promotes the beneficial insects that keep busy among our 40-year-old vines. The results are inimitable Rieslings that are praised regularly by wine critics. Franzhauser yields Rieslings that are distinguished by an intense bouquet of vineyard peach and charming fruit aromas with fine-boned minerality. Impressive Rieslings from a legendary vineyard!

