

WEINGUT STIFT KLOSTERNEUBURG



EDITORIAL



Dear Wine Enthusiasts,

The wine year 2017 is coming to a close. Winter has arrived and the holiday festivities will soon begin. For this occasion, we dedicate this issue of AUSSTICH to our outstanding sparkling wines!

We also have several other exciting things to report from our winery. Our new freshly pressed Johannisbeernektar (black currant nectar) has arrived. Our St. Laurent Ausstich is now on board the Austrian Airlines. We are very excited about the latest awards and accolades for our wines, such as a SALON award for our Trockenbeereauslese and top scores from the US magazine "Wine Enthusiast".

I wish you happy reading!



Wolfgang Hamm,
Winery Director

CELEBRATE THE HOLIDAYS – WITH SPECIAL SPARKLING WINES

Whether KLOSTERSEKT or MATHÄI, our sparkling wines (Sekt) stand out for their extraordinary aroma and great finesse – exuberant symbols of joie de vivre!

With the beginning of winter comes the season of festivities. From Thanksgiving through Advent, Christmas and New Year's Eve, there are plenty of occasions to offer guests something special. According to the opinions of Austrian wine connoisseurs, one of the best things to share are our outstanding sparkling wines!

One of the great patrons of wine culture at Stift Klosterneuburg was our monastery's provost Christoph Mathäi in 1700. He was a contemporary of the Benedictine monk Dom Perignon, who is considered to be the inventor of Champagne. Stift Klosterneuburg did not produce its first sparkling wine, the classic KLOSTERSEKT, until 500 years later. Our MATHÄI followed shortly after the turn of the millennium.

An abundance of experience and best grape material from our vineyards are the foundation for the high quality of our sparkling wines, which can be tasted with every sip. »



The Sekt Pyramid

A new legal basis for Austrian Sekt (sparkling wine) with protected designation of origin was established in the year 2015. Our winery director, Wolfgang Hamm, was a member of the Austrian Sekt committee and participated in the creation of the new quality regulations. There are now three categories of sparkling wines with demarcated origins in Austria: Klassik, Reserve, and Große Reserve. The regulations for the pinnacle of quality in the quality pyramid of Austrian Sekt can be compared to the highest standards for the leading sparkling wines of the world, such as Champagne, Cava or Franciacorta.

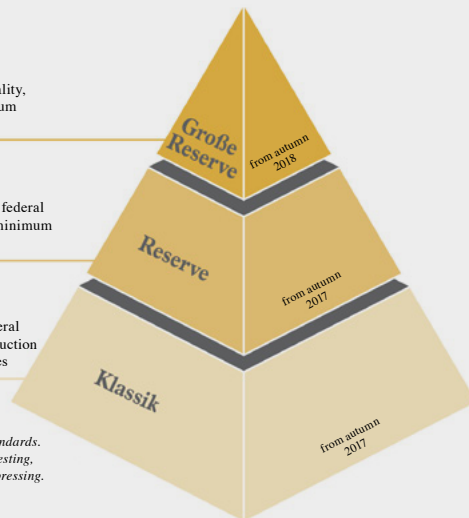
Three-tier Quality Pyramid of Austrian Sekt g.U. (PDO)

Grapes harvested and pressed in a single municipality, exclusively traditional bottle fermentation, minimum of 30 months maturation on the lees

Grapes harvested and pressed in a single Austrian federal state, exclusively traditional bottle fermentation, minimum 18 months maturation on the lees

Grapes harvested and pressed in one Austrian federal state, all methods suitable for sparkling wine production allowed, minimum 9 months maturation on the lees

Each level encompasses further quality assurance standards. The focus here includes the work in the vineyard, harvesting, hand picking, packing height, rate of yield and gentle pressing.



KLOSTERSEKT: the “Klassik”

Our Stift Klosterneuburg is a sparkling wine classic. It spends nine months on the yeast to achieve its fine effervescent presence on the palate. The delicate, fresh fruity aromas and lively character offer great pleasure and make this a true classic for festive occasions.

MATHÄI Reserve

The Mathäi Reserve is produced according to the classic method used in Champagne production and spends a minimum of 18 months on the yeast. A delicate fragrance of apple, elegant freshness and a long aftertaste distinguish our Mathäi. The demanding jury at WienerWein awarded it a gold medal and commented, “stylish, with good body and ripe fruit, a versatile accompaniment.” Indeed, our Mathäi Reserve Sekt is an ideal accompaniment for special occasions of enjoyment.

MATHÄI Große Reserve

The Mathäi Große Reserve from the 2015 vintage is still resting on the yeast in our cellar. It will crown our assortment of sparkling wines at Stift Klosterneuburg in the coming year. This wine belongs to the highest category of the three-tier Sekt quality pyramid and spends at least 30 months on the yeast. Harvest and grape pressing take place exclusively at Stift Klosterneuburg. The Stift Klosterneuburg Mathäi Große Reserve Sekt is an exquisite sparkling wine with multifaceted aromas and great finesse. Its splendid character is well-suited to enjoyed at memorable celebrations and festivities with friends and family.

Extraordinary aromas, elegant liveliness and great finesse distinguish our sparkling wines. They are a symbol of exuberant joie de vivre and ideal accompaniments for special moments to celebrate in life!



OUR RECOMMENDATIONS

Günther Gottfried, Winemaker

WEISSBURGUNDER RESERVE

Our Weissburgunder Reserve has an opulent and multifaceted fragrance. It is highly mineral with ripe fruit and subtle caramel notes on the palate and a long sweetly extracted finish. This Pinot Blanc already offers superb drinking pleasure, but still has great potential for further bottle maturation.



CHORUS – CUVÉE

A seductive fragrance of black currant with intense notes of wild forest berries distinguish our Chorus blend. It is juicy on the palate with a meaty texture and good tannin presence. The well-integrated acidity lends this powerful wine freshness. Nuances of dark berries, vanilla and subtle toasty aromas evolve on the finish.



WEISSBURGUNDER TROCKENBEERENAUSLESE

Our Pinot Blanc Trockenbeerenauslese is a special gift of nature. Pale golden yellow with a subtle bouquet of ripe apple and delicate nuances of exotic fruit. The aromas develop more intensity on the palate where they are highlighted with juicy acidity in a supple, full body.



BEST SALON SWEET WINE 2017

We are particularly pleased about our SALON champion in the noble sweet category, our Weissburgunder Trockenbeerenauslese. This accolade makes it the best sweet wine of Austria in 2017!



6-TIME REGIONAL CHAMPION

Two of our juices were awarded regional champions for Lower Austria at the "Goldene Birne" fruit juice championship. Our apple juices from the varieties Jonagold, Cox Orange and Golden Delicious, our Apple-Pear, our Vineyard Peach Nectar, and our naturally cloudy, single-variety St. Lauren grape juice all convinced the jury of experts.



TOP SCORES FROM "WINE ENTHUSIAST"

Three of our wines achieved outstanding scores from the renowned US magazine "Wine Enthusiast". Our St. Laurent Klassik 2015 achieved 93 points, the Zierfandler-Rotgipfler 2016 was awarded 92 points, and a respectable 91 points went to Blaufränkisch Klassik 2015.



ABOVE THE CLOUDS WITH OUR ST. LAURENT AUSSTICH

Enjoy our St. Laurent Ausstich while you fly over the clouds! The Austrian Airlines are pouring our flagship grape variety on all business class flights throughout the world.



UVAE SOLAE

This Gelber Muskateller is a natural wine with impressive structure and intensity. Our winemaker relied completely on the potential of the grapes and spontaneous fermentation with the wild yeasts from the vineyard. The wine fermented on the skins and after 12 months maturation, it was filled in stone bottles with natural cork closures sealed with wax.



EVENTS

AUSTRIAN TASTING LONDON 2018

Monday, Februar 5th, 2018
10:30 a.m. – 5 p.m.
Institute of Directors, 116 Pall Mall,
London SW1Y 5ED

HARTWA TASTING DAYS

February 6th – 7th, 2018
noon – 6 p.m.
Korjaamo, Töölönkatu 51,
Helsinki/Finland

WINE TASTING FOR SINGLES *

Thursday, Februar 15th, 2018
Vinothek, 7 p.m.
Price: € 35./person

WINE SEMINAR IN GERMAN *

February 23rd – 14th, 2018
or June 1st – 2nd, 2018
Fridays 2 – 7:30 p.m.,
Saturdays 9 a.m. – 6:30 p.m.
Vinothek, Price: € 230/person

RARE WINE TASTING "GREAT VINTAGES AND MOVING TIMES" *

Thursday, March 1st, 2018
Vinothek, 7 p.m.
Price: € 59/person

PROWEIN 2018

March 18th – 20th, 2018
Düsseldorf

INTRODUCTION TO WINE *

Saturday, April 28th, 2018,
Vinothek, 9 a.m. – 5:30 p.m.
Price: € 135/person

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

www.stift-klosterneuburg.at/weingut

JOHANNISBEER NECTAR

Seductive Fruit Enjoyment

Black currant is called “Johannisbeer” or “Schwarze Ribisel” in Austria and is a fruit that reminds every Austrian of their childhood. Black currant is considered the healthiest of all the local fruits and berries. It enriches our nectar naturally with plenty of vitamins and minerals – a real energy bomb from Mother Nature.

Fruit cultivation has a long tradition at Stift Klosterneuburg. It has been practiced at the monastery since its establishment in the year 1114, making it the oldest fruit grower in Austria. The abundance of experience and the high quality of fruit are the preconditions for our award-winning fruit juices and nectars.

We invest great care and attention in every step of the production of our nectar, from the harvest of sun-pampered, fully ripe black currants to gentle processing to bottling. We strive to preserve all the natural nourishment of the fruit.

Only the best berries are harvested and processed for our tasty Johannisbeer Nektar. Drink it pure or mixed with sparkling water – or as a fruity aperitif mixed with our KLOSTERSEKT!



We wish you and your family a merry Christmas,
much happiness and optimism at the turn of the year
and good fortune and success
in the New Year.

