

Burgenland Blaufränkisch 2015

Neusiedlersee, Burgenland, Austria



Grape Varieties	100% Blaufränkisch
Winemaker	Gernot Heinrich
Closure	Vinolok
ABV	12.5%
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Gernot Heinrich has 100 hectares of vines in Gols, Burgenland, which is Austria's easternmost province, lying only a few kilometres from the Hungarian border. After graduating in viticulture from Klosterneuberg, Gernot's vinous travels in Bordeaux, Spain, California and Italy convinced him that his best approach in this continental climate was to use indigenous grapes such as Blaufränkisch, St Laurent and Zweigelt to make the highest quality, most characteristic wines he could.

VINEYARDS

This wine is from the Wagram area of Burgenland, where the hot, dry climate and sandy, clay soils on south-facing vineyards favour the production of opulent reds. A fresh north-easterly wind ensures that the relatively high rainfall in the area does not cause the grapes to rot. The vineyards are situated at 140 metres above sea level. Blaufränkisch thrives on deep, fertile clay and loess soils and is therefore planted on the heavier soils further down the slope, leaving the higher slopes to Pinot Noir. The vines for this wine are between 10-25 years old, located at different optimum sites of the Heidelboden between the Parndorfer Platte and Lake Neusiedl (the Neusiedlersee).

VINTAGE

The 2015 vintage had summer heat and sun which was welcomed after the difficult, rainy 2014 vintage. The grapes in 2015 were healthy and ripe, resulting in fruit forward wines with slightly lower acidity than usual. This was not an issue for a country that typically makes wines with high acidity.

VINIFICATION

Harvest was done by hand. Meticulous selection in the vineyard was followed by a further selection on the winery's sorting belt. Processing took place according to the gravity principle without pumps and spontaneous fermentation occurred in stainless steel tanks at 28-30°C. The must was stirred by the Pulsair system and maceration lasted for two to three weeks. Malolactic fermentation took place in the tanks. The wine was finished in oak vats and used barriques.

TASTING NOTES

Moderate ruby red hue. Floral aromas mingle with notes of nettle, liquorice and camomile. Currants, rhubarb, subtle pomegranate and blood orange combine on the palate. Rich juicy tannins and beautiful length accompany the fine acidity.

AWARDS

Decanter World Wine Awards 2018, Silver

The Wine Merchant Top 100 2018, Wine Merchant Top 100 Winner