

Heidi Schröck & Söhne,
`Junge Löwen` Burgenland Blaufränkisch/St. Laurent 2023
Neusiedlersee, Burgenland, Austria



PRODUCER

Heidi Schröck took over her family's 10 hectare estate in 1983, in the famous village of Rust, Burgenland, just five miles from the Hungarian border. Her south-east facing vineyards along the western banks of Lake Neusiedl form a semi-amphitheatre, which provides considerably more sunlight hours compared to the rest of Austria. The soils here are sandy with clay, gravel, grey quartz and schist. With help from her twin sons, Johannes and Georg, Heidi sustainably cultivates the classic Austrian varieties, Zweigelt, Blaufränkisch and St Laurent, as well as pioneering the revival of traditional varieties, such as Furmint, better known today across the Hungarian border.

VINEYARDS

The fruit for the Junge Löwen was sourced from the `Ruster` vineyard, which lies on the top of the Rust Hill surrounding Lake Neusiedl, facing eastwards. The soil is sandy loam with mica schist and gneiss. Sustainable viticulture practices are followed, without the use of herbicides or insecticides and the growth of local plants as cover crops is encouraged.

VINTAGE

The 2023 vintage began with a dry winter period, followed by rainfall in April and May which helped to support vine development. A hot, dry summer provided ideal ripening conditions, with strategic mid-August rainfall, providing much needed hydration during the final maturation phase. Cool nights and warm days in late August created ideal diurnal temperature variation, achieving excellent balance between sugar levels and acidity in the grapes. Harvest commenced in the first week of September under favourable conditions, allowing for optimal grape selection and quality preservation.

VINIFICATION

The grapes were hand harvested and quickly transported to the winery where the fruit was destemmed. The Blaufränkisch was fermented in stainless-steel tanks and the St. Laurent in an open fermenter, which was punched down twice a day by hand, for gentle extraction. Fermentation lasted for approximately three weeks. After pressing, the wines were transferred to large Austrian oak barrels (up to 60 years old) where they underwent malolactic fermentation. After eight months the wines were blended before bottling.

TASTING NOTES

This wine is ruby red in colour, with aromas of raspberry, black pepper, and violets. On the palate, smooth tannins are complemented with a lovely vibrancy, creating a medium-bodied wine with an elegant finish.