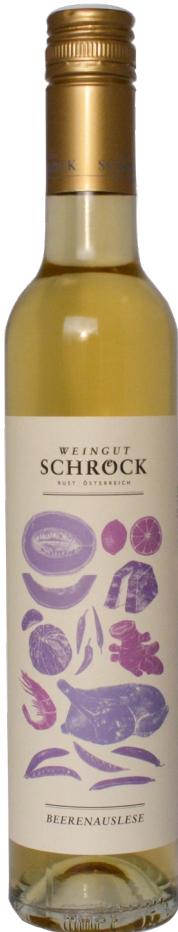


Heidi Schröck & Söhne,
Welschriesling/Pinot Blanc/Chardonnay Beerenauslese
2022
Neusiedlersee, Burgenland, Austria



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 grapes used for Beerenauslese are grown on three south-east-facing vineyards close to Lake Neusiedl. Every year, the lake creates the misty autumn conditions that are required for the development of noble rot. The soil is sandy loam with elements of quartz and schist. The vines are trained in the cordon method. Viticulture is done sustainably, without the use of herbicides or insecticides, and the growth of local plants as cover crop is encouraged.

VINTAGE

The 2022 vintage was brilliant for Beerenauslese wines in the villages on Lake Neusiedl. Winter was dry and mild leading to late budding followed by a wet spring requiring a great amount of care to keep the threat of fungal diseases at bay. Ripening was aided by a combination of a hot and extremely dry summer followed by rainfall in late August and early September. This rainfall followed by dry autumn conditions proved to be the perfect combination for the development of Botrytis, leading to concentrated juicy wines with pronounced fruit characteristics.

VINIFICATION

The shrivelled berries of Welschriesling, Weissburgunder (Pinot Blanc), and Chardonnay were hand-picked in mid-November and underwent a very thorough selection in the vineyard. In the winery, the fruit was trodden by foot and left to macerate overnight. After a long and gentle pressing, the juice was transferred into a mixture of 225 litre acacia barrels and stainless-steel tanks for fermentation. The wine remained on fine lees for 6 months before bottling.

TASTING NOTES

Bright golden hue with aromas of ripe quince, apple and nectarine. The wine's residual sugar is balanced perfectly by a fine acidity, which carries concentrated, exotic fruit flavours through a long, silky finish.

Grape Varieties	40% Weißburgunder 40% Welschriesling 20% Chardonnay
Winemaker	Heidi Schrock
Closure	Screwcap
ABV	11%
Residual Sugar	165.9g/L
Acidity	6.2g/L
Wine pH	3.42
Bottle Sizes	37.5cl
Notes	Vegetarian, Practising Organic, Vegan