



Grape Varieties	100% Welschriesling
Winemaker	Heidi Schrock
Closure	Screwcap
ABV	10%
Bottle Sizes	37.5cl
Notes	Vegetarian, Vegan

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 2023 vintage delivered exceptional conditions for botrytis development following the main harvest period. Morning fogs provided the necessary humidity for noble rot cultivation, while consistent afternoon winds facilitated optimal berry dehydration and concentration. These ideal climatic conditions enabled natural berry shrinkage and the development of the complex flavours and enhanced sweetness characteristic of botrytis-affected wines.

VINIFICATION

The shrivelled berries were hand-picked on the 4th December 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 used barriques for fermentation. The wine remained on fine lees for eight 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.