



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 Zweigelt Rusterberg comes from two small vineyard plots on the Ruster Berg, the hills surrounding the famous village of Rust. The vineyards 'Kraxner' and 'Ruster' are east facing, with a gentle slope towards the Lake Neusiedl. The soil is sandy loam with mica schist and gneiss. The site is managed sustainably, without the use of herbicides or insecticides and the growth of local plants as cover crop is encouraged.

VINTAGE

The 2024 season was defined by a moderate summer with warm days and cool nights. These conditions enabled the fruit to ripen steadily, producing well-balanced fruit that retained a lively acidity. Warm, dry conditions throughout harvest allowed for precise picking at the perfect moment, yielding a bright, elegant and finely structured vintage.

VINIFICATION

The grapes were harvested by hand and quickly transported to the winery, where they were destemmed and transferred into stainless steel tanks. Fermentation lasted for 12 days with gentle pump-overs twice daily. Following fermentation, the wine was racked into a 2,100 litre used oak cask for nine months of maturation prior to bottling.

TASTING NOTES

The wine is dark ruby red in colour, with aromas of red berries and hints of liquorice. The palate has a juicy core of wild strawberry and blackberry with ripe, velvety tannins.

Grape Varieties	100% Zweigelt
Winemaker	Heidi Schröck
Closure	Screwcap
ABV	12.5%
Residual Sugar	1.9g/L
Acidity	5.1g/L
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan