
Steindorfer Apetlon Rouge

Winery: Steindorfer
Category: Wine – Still - Red
Grape Variety: 40% Blaufränkisch, 30% Zweigelt, 30% St. Laurent
Region: Apetlon/ Burgenland/ Austria
Vineyard: Illmitzerweg
Winery established: 1896
Feature: Sustainable



Product Information

Soil: Topsoil consists of mineral, moist black earth, subsoil with several layers of sandy loam. The vineyard is located next to the winery on the way to the village Illmitz and therefore it is called Illmitzerweg. In our family it's named "Moms Vineyard" because the mom of the house, Rosa Steindorfer loves it so much - it's her favorite vineyard.

Elevation: 383 feet above sea level

Age of vines: average of 20 years

Vinification & Yield: Hand harvest in third week of September. Grape and single berry selection. Fermentation in temperature controlled stainless steel tanks at about 30C, spent 10 days on the skins before pressing. Aged afterwards for 17 months on the yeast in used barrique. Yield: 6,000 l/ha.

Tasting Note: The bouquet is a lovely mix of red berry fruit and black pepper spice. The wine has a good acidity and elegance on the palate. A very nice medium-bodied red for everyday drinking.

Alc: 13.5 %

RS: 1.5 g/l

Acidity: 5.2 g/l

Producer Information

Steindorfer vineyard is a small traditionally-run family operation with 25 acres, located in „Seewinkel“(corner of the lake) at the Eastern bank of the lake „Neusiedler See“. The Steindorfer family has been engaged with wine for four generations. Following this tradition, we produce complex, nuanced and distinctive wines with a character typical of the area.

The wine region Neusiedler See offers perfect conditions for all levels of sweet wines due to the warm, shallow lake and its special, highly humid microclimate, which encourages the formation of noble rot. On the other hand, the light soils shape the character of the wines and promote the quality wines from their village, Apetlon. The vineyards that belong to Steindorfer are also found on the lakeshore. The Pannonian Climate: Hot dry summers and cold winters along with the temperature-regulating influence of Lake Neusiedl, bring about long vegetation periods. High humidity and autumn fog contribute to the development of botrytis cinerea, which is the basis for top quality sweet wines, such as Beerenauslese (BA) and Trockenbeerenauslese (TBA).

Ernst, who used to be the cellar master for Alois Kracher, was named the winner of the International Trophy 2005 Winery of the year. Steindorfer has a clear mission: to make wines that meet the highest demands and give rise to success. The bird on the label is called Säbelschnäbler! Total annual production: 80,000 bottles.