
Steindorfer Blaufränkisch “Kaiserberg”

Winery: Steindorfer

Category: Wine – Still - Red

Grape Variety: Blaufränkisch

Region: Apetlon/ Burgenland/ Austria

Vineyard: Kaiserberg

Winery established: 1896

Feature: Sustainable



Product Information

Soil: Topsoil consists of mineral, moist black earth. Subsoil with several layers of sandy loam. Located on a beautiful hill with a stunning view to the lake, next to a famous castle “Schloss Halbturm”; it was the garden of the former Kaiser. Therefore it is called Kaiserberg. Above on the hill, the grapes receive enough sunshine for a great ripeness and soft tannins. This in combination with the cool influences of that windy area result in a wine which delivers freshness, ripeness and structure.

Age of vines: Average of 26 years

Vinification & Yield: Hand harvest in last week of September. Grape and single berry selection.

Fermentation in temperature controlled stainless steel tanks at about 30C. Spent 10 days on the skin before pressing. Aged afterwards on the yeast for 17 months in used 500-liter barrels. Yield: 6,000 l/ha.

Tasting Note: Deep black berry fruit and soft tannins balance beautiful black pepper spices. The finish is very long, smooth and silky with some of the spice and fruit returning

Alc: 13.5 %

RS: 1.2 g/l

Acidity: 5.5 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.