

Neusiedlersee ‘Seeroir’

by Julia Harding MW · 3 Jun 2024



A tasting of wines in London from Austria's lake-influenced wine region is more memorable than its latest marketing concept. This photo is taken from Ried Ungerberg, the highest vineyard in Gols (credit: Neusiedlersee DAC).

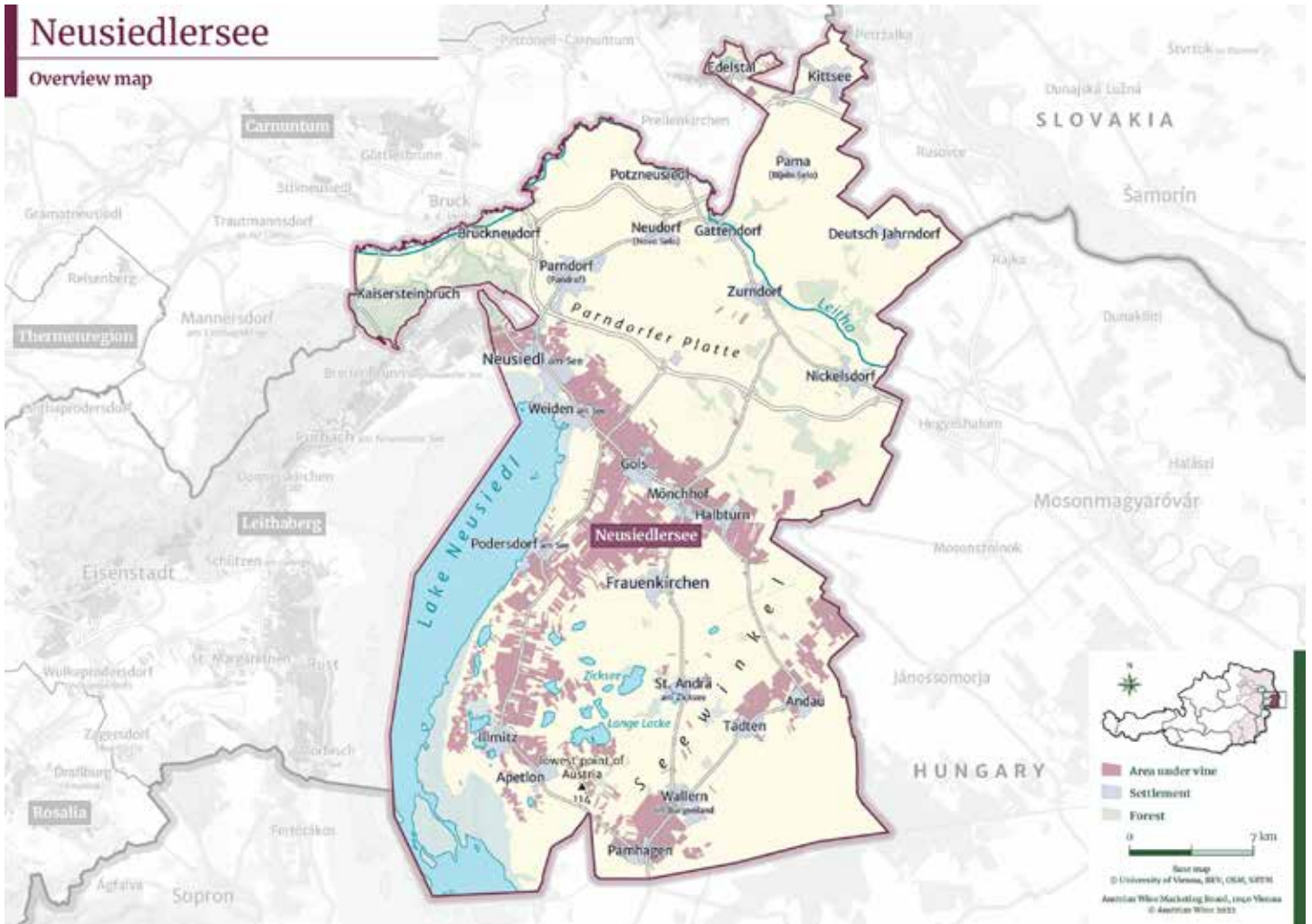
The Neusiedlersee, a large, shallow lake, just 1.8 m (5.9 ft) at its deepest, in the far east of Austria, gives its name to a wine region and DAC that sits between the lake and the Hungarian border. The name is not easy to pronounce but it means Lake Neusiedl (and Neusiedl means ‘new settlement’).

Even harder to pronounce is the marketing inspiration ‘Seeroir’, which, as you may have worked out, is a play on See + terroir, designed to highlight the influence of the lake on the 6,110 ha (1,507 acres) of vines planted in this region, many of them very close to the water or to the reed beds at its edge. I prefer to stick with the more prosaic ‘lake effect’.

Neusiedl's long, narrow steppe lake is 34 km (21 miles) from north to south, at its widest just 8 km west to east, giving an average area of 320 km² (124 square miles). While it was once thought that the lake, known locally as ‘Vienna's sea’, was a remnant of the sea that covered what is now the Vienna basin, the explanation for its high salt content – up to one-twentieth that of seawater – is the sediments on the floor of the lake.

Neusiedlersee

Overview map

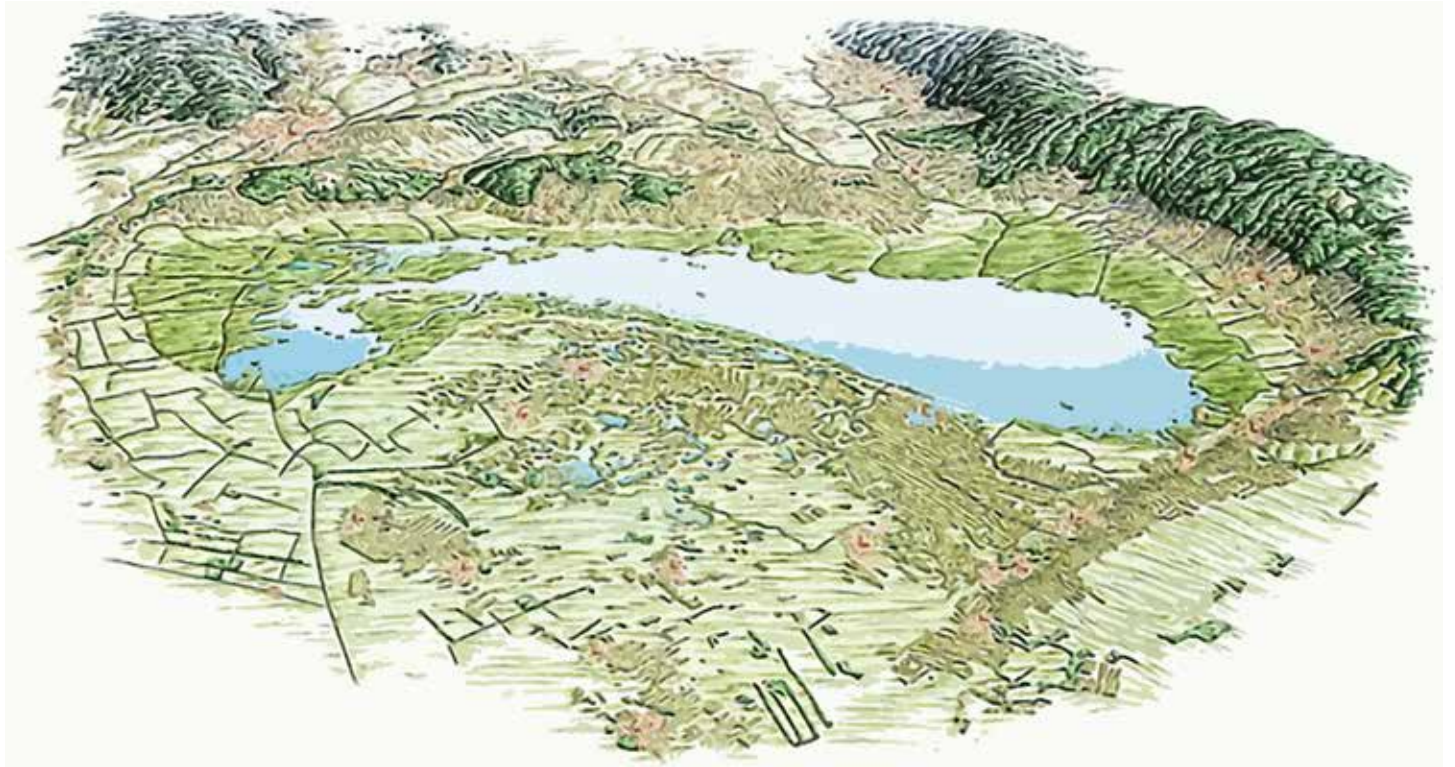


As shown in the photo below, there are many small salt and soda basins around the lake that have an even higher salt content. Winegrower Christophe Salzl, whose ancestors were salt traders (Salz is German for salt), is based in Illmitz, close to the eastern shore of the lake, and reports high salinity in the vineyards. It's hard not to make the connection with the saltiness tasted in some of the wines.



Vineyards next to Lange Lacke (long basin), the region's largest salt/soda basin in the Seewinkel area around Apetlon and Illmitz

The climate is often referred to as 'Pannonian', defined by cool winters and warm summers, and the late summers are the longest in Austria because the area is part of what was once a larger lake basin (visible in the Neusiedlersee DAC illustration below) and because the region is protected from rain from the west and from cool, dry winds from the north-west, first by the Alps and then also the Leithaberg west of the lake. The air temperature also drops more slowly at the end of the summer because the lake is still quite warm. Any bad weather that does get through all these obstacles is divided by the thermal influence of the lake so that it passes the region on the north and south.



All this is beneficial for the slow development of flavour in the grapes and the ripening of tannins. It's sunny, too, with around 300 days, and 2,000 hours, of sunshine per year. It is relatively dry but not too dry, with annual rainfall of 300–600 mm (12–20 in).

The lake is shallow enough to freeze in winter, creating a cool spot for skaters, but when it is not frozen, and especially in the warm summer months, the lake typically buffers the temperature in the area, the lake absorbing heat during the day and emitting heat and humidity during the night, so there are no extreme temperature fluctuations in the region's vineyards, and frost is rare.

It's windy, too, as the many wind turbines attest. The cool winds come mainly from the north-west, helping to keep the vineyards free of fungal diseases, and encouraging sailors and windsurfers as well as viticulturists.

Soils are diverse, including Danube gravel, loam and loess in the north, from the town of Neusiedl across to Halbturn; sandy gravel and black earth around Apetlon, Illmitz and Podersdorf near the eastern shore of the lake. The large area of vines in the south-east of the region are on the most fertile soils, a mix of black earth and gravel.



Graurinder (‘grey cattle’) in the national park (credit: Burgenland Tourismus/Birgit Machtinger)

Around the salt basins are found plants that otherwise grow only on the seashore and the greatest biodiversity in the country is found in the Neusiedlersee-Seewinkel national park, which straddles the border with Hungary. The lake itself is recognised by UNESCO as a world heritage site. The lake is a sanctuary for birds and the eastern banks are home not only to rare plants but also to animals such as water buffalo, white donkeys, grey cattle and the Mangalitza pig.

As if that were not enough to make the region enticing, it also offers some very good wines. Production is almost equally divided between reds and whites: 49% red, predominantly Zweigelt and Blaufränkisch; 42% dry white, made from a range of varieties including the so-called Burgundy varieties Chardonnay, Weissburgunder (Pinot Blanc) and Grauburgunder (Pinot Gris), as well as Neuburger (a natural cross between Roter Veltliner and Silvaner) and quite a lot of Welschriesling and Grüner Veltliner. The balance is sweet whites, which make up 80% of those made in the whole of Austria thanks to the misty mornings and warm afternoons that set up perfect conditions for botrytis.

Only two categories of wine qualify for the Neusiedlersee DAC – Zweigelt since 2012 and sweet whites since 2020 – but there are plenty of other good wines labelled simply Burgenland, the overarching wine region. (See the World Atlas of Wine for a map of this wider region.)



Vineyards with a lake view, with the town of Weiden am See on the right (credit: ÖWM / Neusiedlersee DAC)

I asked Torsten Aumüller, head of both the association of Neusiedlersee DAC producers (all 141 one of them) and the much smaller group of 15 that have chosen to be part of the export initiative that organised this tasting in London, if the Neusiedlersee region was likely to sign up to the Erste Lage option that is now enshrined in Austrian wine law. (See Austria's Erste Lage dilemma for details.) He responded that, while the region is working on a strategy to best show the region's wines, including through single-vineyard wines, there is not currently a consensus among producers around the value of classification for the region.

While two of my highest-scoring white wines from this tasting were sweet – the 2018 Sämpling (aka Scheurebe) Trockenbeerenauslese Reserve from Münzenrieder and the 2019 Welschriesling Beerenauslese Reserve from Artisan Wines – there were some seriously good dry whites, showing the potential of the region for pure, fresh and yet complex wines such as Kummer's Kreuzkapelle Weissburgunder 2022, Lentsch's Grauburgunder 2023 and Salzl Seewinkelhof's Figaro Alte Reben Grüner Veltliner 2021. 'Pure' and 'salty' cropped up a lot in my tasting notes.



Zweigelt grape (credit: Neusiedlersee DAC)

Among the reds, there was a huge range of styles, from Pöckl's Admiral 2020, a powerfully tannic and oaky blend of Zweigelt, Cabernet and Merlot, to fresh and aromatic Zweigelt, such as Lentsch's Zweigelt Reserve 2021 and Salzl Seewinkel's Selection Zweigelt 2021. Even in riper styles and bottle-aged examples, there was almost always a seam of freshness. The apogee of refreshment came in Artisan Wines' Kaiserberg St-Laurent 2021, Münzenrieder's Zweigelt 2022 and the slowly evolving Sixty-Eight Dorfweingarten Zweigelt Reserve 2020 by Georg Preisinger. There are good examples of Blaufränkisch, too.

While the DAC is currently restricted to Zweigelt reds and sweet whites, these 40 wines are evidence that the lake has a positive effect on a much wider range of varieties and styles, suggesting that perhaps Seeroir is A Thing, even if I am not convinced this idea will ever get an entry in The Oxford Companion to Wine.

The following 40 tasting notes are listed alphabetically by producer (sur)name.

Allacher, Grüner Veltliner 2021 · Burgenland

16

Unoaked. TA 6.1 g/l.

First impression is stony/mineral. With a classic note of white pepper from this variety. Dusty/dry freshness. Light and stony on the palate, too. Chalky-dry finish but lacks a little intensity on the finish. (JH) 12.5%

Drink 2024 – 2026

Imported into the UK by Good Wine x Good People



Allacher, Chardonnay Reserve 2020 · Burgenland

16.5+

Oaked. TA 5.6 g/l, RS 4.2 g/l.

Smells sweet, creamy and oaky; but also intensely aromatic, with vanilla and ripe green fruits. Really primary in its aroma and flavour. Very creamy on the palate – rounded, gentle. A bit obvious but with good freshness to finish.

Seems it might need even more time? (JH) 14%

Drink 2024 – 2030

Imported into the UK by Good Wine x Good People

Allacher

Allacher, Imperium 2020 · Burgenland

16.5

Established in Gols in the 1900s. Vineyard area 52 ha. Vineyard overlooking the lake. A 50/50 blend of Cabernet Sauvignon and Merlot. Hand-harvested, fermented in tank. 24 months in new French oak. TA 4.9 g/l, RS 2.8 g/l.

Black core with some evolution at the rim. Dark-fruited, chabby, intense. A little bit chabby on the palate, too. Very oaky on the palate, overwhelming the fruit and giving a slight bitterness on the finish. The tannins are fine-grained and there's good freshness but I find the oak too dominant. A little leafy on the finish. (JH) 14.5%

Drink 2025 – 2032

Imported into the UK by Good Wine x Good People

Artisan Wines, Kaiserberg Chardonnay 2021 · Burgenland

16.5

Established in the 1970s in Halbtorn. The Schneider family farm 7 ha and do everything themselves by hand. 24-year-old vines. They manage the canopy in a way that shades the fruit, for freshness. Yield 27 hl/ha. Fermented in 500-litre Hungarian oak, 20% new. TA 5.2 g/l, RS 7.3 g/l.

Immediately creamy and oaky on the nose – but the oak is felt in mealy/creaminess not in toasty or spicy oak. Even so, there is a dusty quality like crushed stones. Lots of fruit sweetness on the finish (and it appears there is also residual sugar of 7.3 g/l, though it is well hidden) makes this round and mouth-filling. Gentle but fresh and pure-fruited, even within the oaked framework. (JH) 14%

Drink 2024 – 2028

Imported into the UK by Stone Vine & Sun and H2Vin



Artisan Wines, Zweigelt Reserve 2019 · Neusiedlersee DAC

16.5

TA 5.8 g/l.

Mid crimson. Attractive fragrance of dark-red fruit, wild berries – tangy and vibrant. Chalky tannins, light, resolved – so easy to drink. Very gentle but sustained with a tartfresh red-fruit finish. Mouth-watering and still so youthful.

(JH) 13.5%

Drink 2024 – 2029

Imported into the UK by Stone Vine & Sun and H2Vin

artisan
wines

Artisan Wines, Zweigelt Reserve 2018 · Neusiedlersee DAC 17

Deep crimson. Spicy, leathery dark fruits. The start of undergrowth-like maturity. Firm, chewy, extremely moreish and with terrific freshness on the finish. The fruit is shining through the winemaking. Chewy and smooth, juicy and serious at the same time. (JH) 13.5%

Drink 2023 – 2030

Imported into the UK by Stone Vine & Sun and H2Vin

Artisan Wines, Kaiserberg St. Laurent 2021 · Burgenland 16.5

TA 6 g/l.

Light cherry red. Delightfully fragrant and floral – so pretty. Sweet, wild strawberries on the palate. Tangy, almost tart, and deliciously fresh. A mouth-watering vin de soif. (JH) 13%

Drink 2024 – 2028

Imported into the UK by Stone Vine & Sun and H2Vin

**Artisan Wines, Welschriesling Beerenauslese Reserve 2019
Neusiedlersee DAC 17**

TA 7 g/l, RS 145.3 g/l.

Fascinating aromas of citrus, brioche, spice and herbs – so complex. Ginger? Roses? Super-sweet but enough acidity to balance. Less complex on the palate than on the nose. Creamy, viscous, very sweet but balanced. (JH) 9%

Drink 2024 – 2032

Imported into the UK by Stone Vine & Sun and H2Vin

Markus Iro, Splitterfasernackt 2022 · Burgenland 16

Neuburger. Unoaked. TA 5.3 g/l.

Immediately creamy and oaky on the nose – but the oak is felt in mealy/creaminess not in toasty or spicy oak. Ripe yellow plums. Generous fruit aroma yet quite light on the palate. Fresh and straightforward. Touch of spice on the finish. (JH) 12%

Drink 2024 – 2027

Imported into the UK by The Good Wine Shop

Markus Iro, Spielerei Zweigelt · Burgenland 16.5

Established in the 1980s in Gols. Vines 25–30 years old. Shaded canopy for freshness. Carbonic maceration with alcoholic fermentation and malolactic conversion coinciding. 20% aged in old French oak. TA 5.1 g/l.

Deep crimson. Sweet aroma of vanilla-laced blackberry. Soft, easy, not terribly long but nicely balanced by the gentle tannins. Becomes chewier as it opens. Something slightly rubbery on the finish. Generous and nicely dry. (JH) 11.5%

Drink 2024 – 2026

Imported into the UK by The Good Wine Shop



Markus Iro, Tradition St. Laurent 2022 · Burgenland

17

TA 5.8 g/l, RS 3.9 g/l.

Mid crimson. Pretty and lifted aroma of red fruits – quite different from the Zweigelt just tasted. Juicy, red-fruited and finely tannic. This has a great combination of structure and bright fruit. Finely dry texture and good length for a wine that is neither big nor rich. (JH) 13.5%

Drink 2024 – 2030

Imported into the UK by The Good Wine Shop

Keringer, Massiv 2020 · Burgenland

16.5

Established in Mönchhof in the 1750s. Vineyard area 105 ha. A blend of 30% Blaufränkisch, 30% Ráthay, 30% Zweigelt, 5% Merlot, 5% Cabernet Sauvignon. Postfermentation maceration for 100 days. 24 months in new French oak.

TA 4.4 g/l, RS 3.2 g/l.

Ripe and sweet-fruited, dried fruits but not raisined. Ripe, chewy, oaky, big and powerful, vanilla-inflected and definitely needs food. For this style, it is well made and it has freshness. But for my taste, a bit overworked. It is appropriately called Massiv. (JH) 14.5%

Drink 2026 – 2033



Kummer, Kreuzkapelle Weissburgunder 2022 · Burgenland

17

Established in the 1650s in Mönchhof, they currently farm 13 ha. The Kreuzkapelle vineyard is in the village of Halbtürn, which is 15 km from the lake. Late-ripening vineyard. Kummer is run by the fifth generation of the family. 45-year-old vines, handpicked. 10 hours' skin contact, fermented in large, old acacia casks and 12 months on the lees. TA 6.5 g/l, RS 2.3 g/l.

Deep green-apple aroma with citrus and crushed stones. Lightly smoky. But opens up to a spicier character. Fresh and crisp but tastes a little softer than the Salzl and Nittnaus Grüner Veltliners just tasted. Intensity builds on the palate – starts gentle but seems to expand in the mouth. Creamy texture. Salty finish adds to the overall freshness. (JH) 13.5%

Drink 2024 – 2028



Kummer, Zeiselberg Zweigelt Reserve 2019 Neusiedlersee DAC

16.5

TA 5.5 g/l, RS 2.8 g/l.

Deep crimson. Ripe, rich and leathery dark-red and black fruit. Quite a bit of grip in the tannins here and seems to be marked by oak on the palate. Chewy and needs food. A bit rustic but lots of flavour. (JH) 14%

Drink 2024 – 2030



Kummer, Weissburgunder Spätlese 2023 · Neusiedlersee DAC

16

TA 7.2 g/l, RS 62.5 g/l.

Fresh pears and creamy citrus. Sweet, with apricot fruit and peaches. A wine for fruit desserts – uncomplicated, gentle but fresh. A wine between categories: too sweet for an aperitif and not sweet enough for most desserts, I suspect. (JH) 10%

Drink 2024 – 2026

Seegut Lentsch, Grauburgunder 2023 · Burgenland

17

Unoaked. TA 5.2 g/l, RS 6.1 g/l.

Bright with green apple and citrus. Pure, zestier and fresher than many a Pinot Gris. Actually smells more like Pinot Blanc. Creamy pears as the wine opens. A little peachier and a touch of spice. Fresh and layered. Intense pear flavour on the palate – like tinned pears – and a lovely fine-grained texture adding to the freshness. I would not have guessed this had 6.1 g/l of residual sugar. Extremely pure but not simple or onedimensional thanks to the grainy texture. Long, too. Both creamy and grippy, the chalky aftertaste enhancing the dry-tasting finish. (JH) 13%

Drink 2024 – 2027

Imported into the UK by Good Wine x Good People

Seegut Lentsch, Zweigelt 2021 · Neusiedlersee DAC

16.5

TA 5.1 g/l, RS 3 g/l.

Deep crimson. Very dark-fruited, slightly stony/mineral – almost but not quite leafy. Fragrant, refined dark fruit. Finest of tannins – excellent balance between structure and fruit. Not complex (yet) but really pure. (JH) 13%

Drink 2024 – 2028

Imported into the UK by Waitrose

Seegut Lentsch, Zweigelt Reserve 2021 · Neusiedlersee DAC

17

Established in the 1950s in Podersdorf am See, ie close to the lake. 22 ha farmed.

Winemaker Markus Lentsch, the third generation of the family to run the estate, took over the reins in 2014, and has been working with his brother Thomas since 2019. Podersdorf soil is both sand and loam, giving a lighter style of wine, and gravel, giving more full-bodied wines. Fermented in tank, two weeks on skins, 30% of the juice bled off for concentration. Six months in tank and then racked to barrel, all used in this vintage. Then six months in tank. TA 5.8 g/l.

Deep cherry red. Ripe and rich and intensely aromatic with cherries, both sweet and tart. Fragrant, too, as it opens. Firm, chewy, thickly textured. Deliciously fresh and needs time and/or food. (JH) 14%

Drink 2024 – 2030

Imported into the UK by Good Wine x Good People

Seegut Lentsch, St. Laurent Reserve 2021 · Burgenland

16.5

TA 5.4 g/l.

Mid crimson. Smells as if there is a touch of reduction here, or is it a carbonic aroma?

Apparently, there is some whole berry and some whole bunch here, giving vibrant fruit but also a touch of rubber on the finish. Juicy and fresh. Masses of flavour and very fine tannins. (JH) 14%

Drink 2024 – 2028

Imported into the UK by Good Wine x Good People

Münzenrieder, Zweigelt 2022 · Neusiedlersee DAC

16.5

Established in 1932 in Apetlon. Total vineyard area 35 ha, but they also buy in fruit. Machine-picked in the early morning, tank-fermented. 15% aged in old oak. TA 4.8 g/l, RS 2.9 g/l.

Mid crimson. Fragrant with red fruits and a light floral note – pretty and delicate. Juicy, fresh, delicious and pure-fruited. Super-fine chalky tannins. Good length for a fruit-focused wine. (JH) 13.5%

Drink 2024 – 2027

Imported into the UK by Milestones Wines



19 | 55

LENTSCH

PODERSDORF
AM SEE



muenzenrieder
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NEUSIEDLERSEE

• DAC •

**Münzenrieder, Römerstein Zweigelt Reserve 2019
Neusiedlersee DAC**

16

TA 5 g/l.

Deep crimson. Ripe and slightly leathery dark-red fruit. Chewy, leathery texture but shot through with fresh fruit. Not terribly long or concentrated but well balanced. (JH) 14%

Drink 2024 – 2028

Imported into the UK by Milestones Wines

**Münzenrieder, Sämpling Trockenbeerenauslese Reserve 2018
Neusiedlersee DAC**

17.5

TA 8 g/l, RS 229 g/l.

This has the complex aroma of botrytis, mainly bitter orange and apricot. Viscous, supersweet, gloriously fruity and fresh at the same time. Fabulous intensity and length. (JH) 10%

Drink 2024 – 2035

Imported into the UK by Milestones Wines

Nestor, Zweigelt 2022 · Neusiedlersee DAC

16

TA 5.7 g/l, RS 2.3 g/l.

Deep cherry red. Fresh black fruit – all about the fruit. Like the 2021 Reserve, there's a slightly meaty character here. Ripe and leathery. Falls away a bit on the finish. (JH) 14%

Drink 2024 – 2027

Imported into the UK by Good Wine x Good People

Nestor, Zweigelt Reserve 2021 · Neusiedlersee DAC

16.5

Established 1985 in Halbtorn, 38 ha of vines. From Ried Kaiserberg on the hilly side of the region further away from the lake. 18 months' ageing, as required for Reserve. Gravelly soil, hand harvest. 16 months in 500-litre Hungarian oak. TA 5.6 g/l, RS 2.8 g/l.

Deep ruby. Dark-fruited, deep and quite rich in aroma. A little bit savoury/meaty and not as deep on the palate as I expected from the aroma. A conundrum because there is some savoury character as well as a light floral note. (JH) 14%

Drink 2024 – 2027

Imported into the UK by Good Wine x Good People

Nestor Cuvée Nestor 2020 · Burgenland

16.5

A blend of Merlot, Cabernet Sauvignon and Syrah. TA 5.1 g/l.

Mid crimson. Nicely leafy, fresh black fruits. Quite herbaceous. Lively, dry, fresh and leafy on the palate. Long and attractively dry finish. (JH) 13.5%

Drink 2024 – 2028

Imported into the UK by Good Wine x Good People



NESTOR
HALBTORN

Gebrüder Nittnaus, Kreuzkapelle Grüner Veltliner 2022 Burgenland

16.5

Company founded 1686 in Gols. Brothers Hans Michael and Andreas Nittnaus took over in 2014. A high-elevation and exposed vineyard in Gols, 7.5 km from the lake, which tends to be two weeks later than vines nearer the lake, but the soil is quite rich and deep. 30- to 35-year-old vines. 90% fermented in tank, 10% in old oak. Six months on full lees and three on fine lees. No malolactic conversion. TA 5 g/l, RS 2 g/l.

Pure, green-fruited freshness, light note of pear. Bright, crystal clear. Delicately intense.

Hint of creaminess. So pure. Rounded texture and great freshness. Long. (JH) 13%

Drink 2024 – 2027

Imported into the UK by Vagabond



Gebrüder Nittnaus, Rosé Zweigelt 2023 · Burgenland

16.5

Part of the fruit is picked early, the other part later. They wanted to make a pale-coloured style.

TA 4.9 g/l, RS 2.4 g/l.

It's pale but not anaemic. Delicate yet intense red fruits – cherry and cranberry freshness. Light-bodied, the palate covered by creamy, fresh red fruits. Elegant, sustained and pure rosé. Very gentle tannins and good depth of flavour. Long and fresh. (JH) 12%

Drink 2024 – 2026

Imported into the UK by Vagabond



Gebrüder Nittnaus, Pinot Noir Reserve 2021 · Burgenland

16.5

TA 4.8 g/l.

Bricky red. Red cherry, delicate aroma. Gently chewy, fresh and fragrant. A very good fist of Pinot Noir. Lightly chewy, harmonious, still young. (JH) 13%

Drink 2024 – 2029

Imported into the UK by Vagabond

Pöckl, Admiral 2020 · Burgenland

17.5

Established in Mönchhof, in the north of the region, in 1910. Vineyard area 40 ha. René öckl took over in 2002. This wine, named after the butterfly, has been made since 1989. 55–70% Zweigelt depending on year. This is 60%. The rest is equal parts Merlot and Cabernet Sauvignon. Lots of iron in the soil. Vines densely planted. Lots of new oak.

TA 5.6 g/l, RS 2.6 g/l.

Black core with deep-garnet rim. Dark, dark fruit and a lightly bloody note. Very dark, chabby. Beautifully dry, almost chalky but many-layered tannins. Too young to drink now but it shows fine balance for a very big wine.

Massive grip on the palate. (JH) 14.5%

Drink 2028 – 2038

Imported into the UK by SOMA Wines and Gordon Ramsay



Pöckl, Merlot 2020 · Burgenland

16.5

TA 5.4 g/l, RS 2.3 g/l.

Deep garnet. Rich, sweet black plums, a touch oaky but not overdone. Thickly textured tannins, bags of fruit, smooth but still chewy. A big, generous wine but not sure there is anything typically Neusiedlersee here? (JH) 15.5%

Drink 2024 – 2030

Imported into the UK by SOMA Wines and Gordon Ramsay



Georg Preisinger, Goldberg Grauburgunder 2022 Burgenland

16.5

Established in the 1850s in Gols. They have 10 ha planted. Fermented in big oak, six months on the lees and no malolactic conversion. TA 5.4 g/l.

Ripe green fruits and a touch of apple. Gently chewy texture, deliciously pure and so fresh, particularly for Grauburgunder (Pinot Gris); yet with a slight creamy texture. Salty and fresh on the finish. Rounded, lightly grainy. (JH) 13.5%

Drink 2024 – 2028

Imported into the UK by Milestone Wines

Georg Preisinger, Sixty-Eight Dorfweingarten Zweigelt Reserve 2020 · Neusiedlersee DAC

16.5

Called 'Sixty-Eight' because that was when the vines were planted. TA 5.7 g/l.

Deep crimson. Deliciously rich – but not overly sweet – dark fruit. A light herbal/floral freshness. Lots of tension here. Very fine tannins, almost silky. Precise and fresh. (JH) 13.5%

Drink 2024 – 2030

Imported into the UK by Milestone Wines

Georg Preisinger, Sixty-Eight Dorfweingarten Zweigelt Reserve 2017 · Neusiedlersee DAC

17

TA 6.2 g/l.

Deep garnet and still looks youthful. Remarkable how much primary fruit there is here. A little bit leathery. Great freshness, which seems to be preserving the fresh red fruits on the palate. Mouth-watering, food-friendly wine but won't appeal to anyone who doesn't like acidity. Ageing slowly. (JH) 13%

Drink 2024 – 2030

Imported into the UK by Milestone Wines

Georg Preisinger, Ungerberg Blaufränkisch 2019 Burgenland

17

TA 6.2 g/l.

Mid crimson. Sweet, dark, blackberry fruit and what appears to be some oak sweetness. But, importantly, there is an attractive and balancing dry stony/mineral note. Deliciously dry. Tastes a little bit stemmy but this brings a finely tannic, dry finish. A lean, fresh style that might not appeal to everyone, but I like its incipient elegance. (JH) 13.5%

Drink 2024 – 2030

Imported into the UK by Milestone Wines

Hannes Reeh, Unplugged Zweigelt 2021 · Burgenland

16.5++

Established in 2007 in Andau on the eastern side of the region close to Hungary and about 25 km from the lake. They own 65 ha and buy in fruit, making a total of 1.2 million bottles. Lots of varieties planted. Red-gravel soils. Fermentation and malolactic conversion in tank. 15–18 months in oak, 70% new French. TA 5.3 g/l.

Very deep crimson. Deep, dark-fruited, with notable oak spice and sweetness but not overly sweet-fruited. Dark, a touch charry/savoury from the oak. Deep, chewy, very youthful and needs time. (JH) 14%

Drink 2025 – 2032



Hannes Reeh, Unplugged Zweigelt 2015 · Burgenland 16.5

100% oak-aged, mostly new, though he is reducing the new oak now. TA 5 g/l.

Dark garnet. Mature aromas of undergrowth, leather and dried fruits. Chewy, leathery and still in balance. A little bit rustic but harmonious. Chewy finish. (JH) 14%

Drink 2022 – 2030

Salzl Seewinkelhof, Figaro Alte Reben Grüner Veltliner 2021 Burgenland 17

Established in the 1840s in Illmitz and now with a total vineyard area of 100 ha. This wine is from a vineyard owned by Christophe Salzl's uncle (a hairdresser but one who takes his vines seriously). 4–5 km from the lake. Vines 60 years old and now farmed for quality rather than quantity. Fermented in old oak barriques. High ripeness in the grapes. Kept with full lees for one year. No malolactic conversion because 2021 was a ripe year. TA 4.6 g/l, RS 3.4 g/l. Smells creamier and more mealy than the Gebrüder Nittnaus Grüner Veltliner Kreuzkapelle 2022 just tasted. Gently oaked aroma. Quite oaky on the palate but not chabby or spicy; it's all in the creaminess. Deep and long. Very pure, with citrus and pear notes. Much more delicate than, say, most examples of Grüner from the Wachau. Immense freshness and really elegant in an oaked style. Salty aftertaste. (JH) 14%

Drink 2024 – 2029

Imported into the UK by North South Wines

Salzl Seewinkelhof, Weissburgunder 2022 · Burgenland 16.5

Unoaked. TA 5.4 g/l, RS 4.4 g/l.

A higher tone here after the Lentsch Pinot Gris – bright and appley, with a line of citrus. Tight, chalky-textured and intensely fresh thanks to both acidity and that salty finish. At first, it seems light, but there's depth and length as it opens. (JH) 13%

Drink 2024 – 2027

Imported into the UK by North South Wines

Salzl Seewinkelhof, Selection Zweigelt 2021 Neusiedlersee DAC 17

TA 4.6 g/l, RS 2.8 g/l.

Mid crimson. Sweet black fruit and lightly peppery. Scented, without being floral. Very gentle tannins and so much freshness thanks to that salty finish, even though the acidity is moderate. Persistent. (JH) 13.5%

Drink 2024 – 2031

Imported into the UK by North South Wines

Salzl Seewinkelhof, Selection Zweigelt 2019 Neusiedlersee DAC 17

TA 4.9 g/l, RS 2.1 g/l.

Deep crimson. Complex, subtle aroma of mature dark fruits – a definite mineral aspect. Finely dry, more elegant than concentrated, ageing gracefully. Finest of tannins. Real finesse here. (JH) 14%

Drink 2023 – 2030

Imported into the UK by North South Wines



SALZL
SEEWINKELHOF

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