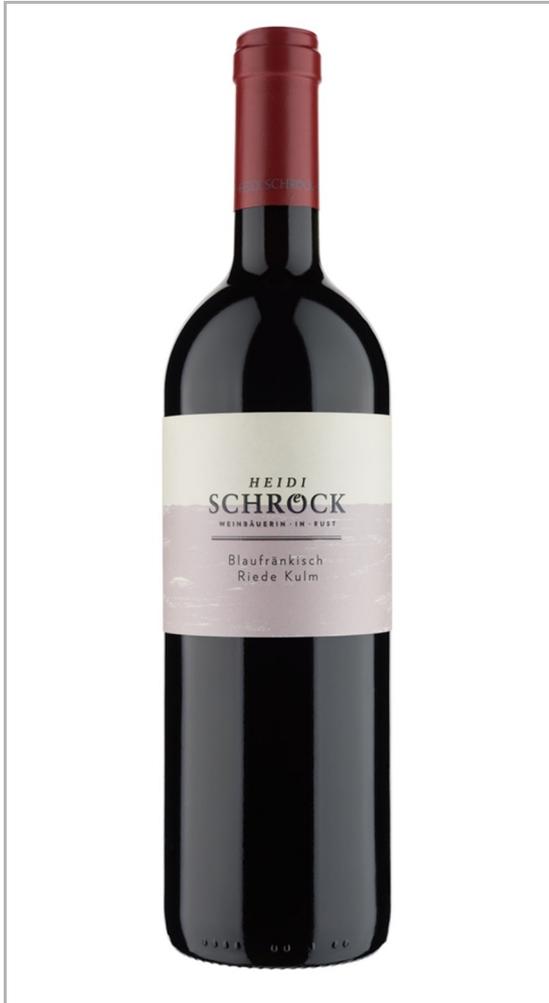


## Heidi Schröck, 'Riede Kulm' Burgenland Blaufränkisch 2017

Neusiedlersee, Burgenland, Austria



### 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 Kulm vineyard grows in the heart of the Ruster hill and has the oldest Blaufränkisch vines. These were planted in 1955 by the great grand aunts of Heidi and grow small and concentrated berries every single year. The soil is sandy loam with mica schist and gneiss. The vines are trained in the guyot simple method. Viticulture is done sustainably, without the use of herbicides or insecticides and the growth of local plants as cover crop is encouraged.

### VINTAGE

2017 was a very warm vintage with an abundant harvest and higher than usual ripeness levels. After evading frost damage in April, the vineyards had to cope with the heat stress brought by the hot and dry summer weather. As a result, the harvest started as early as the first week of September. The wines are rich and fruit-forward, with concentrated body, slightly higher alcohol and lower acidity than usual.

### VINIFICATION

The grapes were hand harvested and quickly transported to the winery. The fruit was destemmed and transferred into stainless steel tanks. A small percentage of whole clusters was used in the fermentation process. This lasted about three weeks with gentle pump overs twice a day. After pressing, the wine was put into large old oak barrels (up to 60 years old) where it underwent malolactic fermentation. Following one final racking and a gentle filtration the wine was bottled just before the next vintage.

### TASTING NOTES

Heidi's 'Ried Kulm' Blaufränkisch is a benchmark example of Burgenland's signature variety. Ruby red in colour, with aromas of red forest berries and black pepper, 'Ried Kulm' has a vibrant and lively palate, with fine-grained tannins and a long finish.

Grape Varieties	<b>100% Blaufränkisch</b>
Winemaker	<b>Heidi Schrock</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>1g/L</b>
Acidity	<b>5.1g/L</b>
Wine pH	<b>3.3</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>