
Steindorfer Pinot Gris “Fuchsloch”

Winery: Steindorfer

Category: Wine – Still - White

Grape Variety: Pinot Gris

Region: Apetlon/ Burgenland/ Austria

Vineyard: Fuchsloch

Winery established:

Feature: Sustainable



Product Information

Soil: Black soil

Vinification & Yield: Aged in 80% steel and 20% large barrels (500L)

Tasting Note: Very fruity nose, elegant palate with many undertones, complex and round, fragrant notes in the finish. Beautiful aromas of stone fruits and a touch of smoke leading to a full palate with clean minerality. Some tropical notes and a long crisp, but full finish. Similar to a great Pinot Gris from Oregon.

Production: 4,000 bottles

Alc: 13 %

Residual Sugar: 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 create complex, elaborate-noted and distinctive wines reflecting the typical character of the region. The Pannonian climate with hot and dry summers and cold winters along with temperature-regulating influence from the 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). Favorable soil conditions from loess and black earth to sediment and sand, allows a wide range of vines to thrive in this northern part of the Burgenland - Austria’s most eastern state. Our grapes are handpicked and treated as well as processed with the highest accuracy. Ernst was 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: 70,000 bottles.