

Bio-weingut Schreiner 2015 Ruster Ausbruch "Extrem V" (Burgenland)

WineWise Code	ASC-AUS15H
Country	Austria
Region	Burgenland
Subregion	Rust
Color	Dessert
Alcohol by Volume	7
Acidity	4.6
Residual Sugar	326 g/L
Annual cases produced	50
Varieties	Müller Thurgau , Weißburgunder growing mixed in the vineyard
Maceration Notes	0 days
Pumpover or Punchdown?	No
Fermentation vessel	Oak Upright
Fermentation duration	6 months
Aging method	Glassballon
Aging duration (months)	18 months
Filtered?	Yes
Lees Contact or Stirring	lees contact for a short time before bottling, no stirring
Malolactic	No
Added Sulfur	Yes
Vineyard Name	Geier, Ruster
Elevation (meters)	200
Vine age (years)	30
Vine Yields hl/ha	5
Farming practices	Organic
Grape Picking	Hand-harvested

WineWise Notes:

As if it wasn't enough to offer an array of Blaufränkisch-based wines of superlative quality, the Schreiners have contrived to produce a classic Ruster Ausbruch of transcendent class. Less oxidative than the style familiar from our beloved Heidi Schröck, this is a luscious, well-braced, fresh and composed dessert wine with all of 7% alcohol but unending reserves of flavour and character. It is not to be missed.

Gernot and Victoria Schreiner are a magnetic couple who have pursued their own singular way in wine since taking over their 6 hectare estate in their hometown of Rust. Their adherence to organic practice far exceeds the requirements for certification, extending as it does to everything that they utilise in their vineyards and winery, including what they eat and what they pack with. It is a truly holistic and entirely sincere approach to life that one has to respect. But when one considers the quality of the wines that they make, one is awestruck by the magnitude of their achievement. These are people of the highest quality whose nature is reflected in the authenticity and limpidity of their wines. It is frankly astonishing that their wines have not been discovered before in America.



Notes from the producer:

2007 taken over by Gernot and Victoria from Gernot's uncle, Johannes Schreiner. Until then 100% ex cellar sales to private consumers in combination with a bike rental in the house. Until the 1980s, the winery was traditionally run as a mixed agricultural estate (viticulture, pigs, cattle, chickens) by the grandparents of Gernot, Edith and Alfred Schreiner.

In 2007, Gernot's vineyards, which he had already planted or cultivated in the 1990s in addition to his main occupation at a winery in Rust, were merged with the vineyards of Gernot's uncle Johannes. The entire vineyard area was immediately managed organically and applied for certification after the 2007 harvest. From the vintage 2012 on the wines have been certified organic.

In the 10 years of management by Gernot and Victoria, the ex cellar sales have diminished and merely make up a small part of the total wine sales. During this time, not only were the vineyards converted, but also was the 400-year-old town house in the middle of Rust's old town, owned by Schreiner family for about 100 years, was gradually and authentically renovated and revitalised.

In 2018 the Schreiners took an important step in their vineyards: they selected and planted a Blaufränkisch-PIWI variety explicitly for vinification.