

Schist, Altitude & Handcrafting.

Located in Austria's highest-lying wine region of Sausal, the town of Kitzreck is home to the SCHAUER winery – a family business where tradition, vertiginous single vineyards, sustainable philosophy and wines full of elegance and finesse are the order of the day.

Kitzreck, last updated February 2019

At 564 metres above sea level, Kitzreck is one of the highest-lying viticultural communities in Central Europe. It is the home of the Schauer winery, whose roots date as far back as 1757 – tradition has always been and will always remain an important pillar of the estate. Today, brothers Stefan and Bernhard hold the reins. Both are passionate wine growers who always work together, whether it is in the vineyards, in the cellar or in their parents' Buschenschank (a traditional Austrian wine tavern) and guest house. Built right in the middle of the slope, offering spectacular views, the establishments give guests and wine lovers yet another reason to visit.

Schauer farms 25 hectares of vines – a particularly labour-intensive feat considering the steepness of the vineyards and the impressive slopes. Manual labour is essential and guarantees meticulous grape selection and the top quality of the fruit harvested.

In line with this particular wine region, Sauvignon Blanc dominates the range of grape varieties. It is grown to express several individual characters, always showing the smoky-spicy notes of the region's typical schist soils. Riesling is also a particular speciality of the house. In Sausal, this world-renowned grape variety expresses itself in a completely unique way. The schist soils lend this Riesling distinctive minerality and freshness, mingled with herbaceous and peachy aromas. Longevity is a given in this wine. The white Burgundy varieties known as Weißburgunder (Pinot Blanc), Grauburgunder (Pinot Gris) and Morillon (Chardonnay) also thrive beautifully here and regularly win the winery top marks in the relevant local and international wine guides.

The accolade "Gault-Millau Discovery of the Year 2017" of the eponymous Gault-Millau gourmet guide holds a special place in Stefan and Bernhard Schauer's hearts, as the winery's Rieslings were even described as "worthy of adoration". The fact that the name Schauer is also being mentioned overseas, with their wines enjoying renown, is evident in the numerous export markets, delighting the palates of customers not only within but also outside Austria!

Sustainability - In Harmony with Nature

Viticulture which does not go against but works in harmony with nature is a very important concept to Stefan and Bernhard Schauer. In operating their business as well as in cultivating the vineyards, sustainability is always in the foreground: the use of herbicides, pesticides and artificial fertilisers is purposefully avoided, and soil management focuses on maintaining healthy soils not only for today but also for future generations. As partners of the nature reserve "Naturpark Südsteiermark", Schauer promotes the region's biodiversity, proving that the production of a cultural good such as wine can stand in harmony with a resource-protecting activity.

The Winegrowing Region – Sausal/Südsteiermark

Sausal differs from most of the rest of Southern Styria mainly in terms of geology. Here the slate set the tone. The steep slopes with grades of up to 90% originated 300 million years ago in the Paleozoic, and their soils are made up of phyllitic slate. The South Styrian region surrounding Sausal was at that time under an ancient sea, from which the Sausal protruded as an island. Therefore, there are no chalky marine deposits, but rather argillaceous shale, sericite quartzite, green slate, red and blue-black slate, and inclusions of potash feldspar. There are only occasional limestone deposits at lower altitudes.

You can taste the slate in the Schauer wines: they show the smoky, minerally and spicy notes that indicate this type of soil.

The Climate

In Sausal the Illyrian climate, a transitional area between the Mediterranean and the Pannonian and alpine climates, prevails. It rains here more than in Pannonian areas due to the Mediterranean lows, and there are also more hours of sunshine. The average summer temperatures climb above 20°C. Winters are cool, and in the lower altitudes fog-prone, as they are in the lowlands of northern Italy.

The Sausal also cools sharply at night due to its proximity to the Koralpe mountains. Because of the large temperature differences between day and night, complex and layered flavors are formed in the grapes. They contribute a great deal to the Sausal typicity: a smoky minerality, and more spice than fruit flavors in the foreground.

The altitude of the Sausal vineyards brings, with its coolness, a long and slow growing season. The grapes need correspondingly longer to reach physiological maturity, and even at very high levels of ripeness preserve a finely balanced acidity. Sausal wines always remain lean due to their minerality and freshness, and impress with their deep, spicy flavors.

THE SCHAUER QUALITY PYRAMID

The Schauer Quality Pyramid illustrates the winery's idea of quality and origin, and provides wine lovers with a guideline to the producer's wines.

* SÜDSTEIERMARK Gebietsweine (Regional Wines) – an homage to provenance

These wines all stem from different South Styrian vineyards. The vines are deeply rooted in the schist-rich soils which also contain shell limestone, sand and gravel. Much like the vines, the Schauer family is also deeply rooted in the region, having lived here for centuries in line with the principles of tradition and sustainability. They are released on 1 March of the year following the harvest.

The Schauer Südsteiermark Wines: Welschriesling, Steirischer Mischsatz (Styrian field blend), Weißburgunder (Pinot Blanc), Gelber Muskateller (Muscat Blanc à Petits Grains), Sauvignon Blanc

* SCHIEFERGESTEIN (Schist Soil) Terroir Wines – proud ambassadors of the Sausal terroir

The vines used for these wines are 100% rooted in the schist-rich soils of the steep vineyard sites of the Sausal. The poor soils found here lend the wines acidity and a saline and mineral character. Finesse and drinking pleasure go hand in hand in these bottles. They are released on 1 May of the year following the harvest.

The Schauer Schiefergestein Wines: Gelber Muskateller (Muscat Blanc à Petits Grains), Morillon (Chardonnay)

* KITZECK-SAUSAL Ortsweine (Villages Wines) – individual character and centuries of history

These wines all stem from our favourite vineyards located within the traditional viticultural area of Kitzreck im Sausal. With its altitude and unique schist soils, "Kitzeck-Sausal" offers exceptional conditions for winegrowing – it was already a significant wine region for the monarchy in 1763. We only use select grape varieties, which have been indigenous to the area for centuries, to produce these local wines. They are released on 1 May of the year following the harvest.

The Schauer "Kitzeck-Sausal" Ortsweine (Local Wines): Sauvignon Blanc, Grauburgunder (Pinot Gris), Riesling

* SINGLE VINEYARD WINES – Uncompromising quality

The single vineyard wines are produced from the oldest and most traditional vineyards of the wine farm, which are influenced by very specific micro climates. Already in the 18th century many of these sites featured on maps as favoured vineyards. The strictest selection criteria and hand-crafting are prerequisites for these long-lived top-quality Schauer wines.

The Schauer Single Vineyard Wines:

Gaisriegl: Sauvignon Blanc, Riesling,

Mellacher: Sauvignon Blanc

Goldes: Sauvignon Blanc

Hinteregg: Morillon, Riesling

Höchtemmel: Weißburgunder

SINGLE VINEYARDS

Just as the Schauer winery can look back on a long tradition, the best single vineyards have enjoyed their renown for a long time. All the single vineyards cultivated by the Schauer winery were already inscribed on maps during the Josephine Survey of 1763. Since then, winemakers have been tweaking the different perfect combinations of single vineyard sites and grape varieties over a long period of time. These findings are still of value today and form the basis of our creations.

*** SINGLE VINEYARD GAISRIEGL**

With over 12 hectares of vines, Gaisriegl is the largest and the most important vineyard. It has been in the family's possession for the longest amount of time and coincides with the origin of the Schauer winemaking tradition. This steep, South-facing slope is dominated by red schist soils and is responsible for the winery's most prestigious wines. This is where the following single vineyard wines are created: Sauvignon Blanc and Riesling showing inimitable freshness and minerality. It goes without saying that at 470 - 560 metres above sea level, only manual labour is suitable. Right at the top of Gaisriegl lies the winery together with the Buschenschank and the guest house, making Gaisriegl the foundation and quality guarantor all in one.

*** SINGLE VINEYARD MELLACHER**

Facing South and South-West, there is a mountain basin bordering on Gaisriegl at the end of the village, situated at 470 metres above sea level. Here, warmth accumulates and, together with the red schist soils, allows for the creation of expressive wines.

*** SINGLE VINEYARD HINTEREGG**

Hinteregg is a South-East to South-West facing mountain basin reaching an altitude of up to 500 metres above sea level. Under the schist soil lies a thick layer of decomposed sandy clay – a rarity in this region. Hinteregg is situated in Hintersausal, between Kitzeck and the Demmerkogel Mountain.

*** SINGLE VINEYARD GOLDES**

Goldes is our only vineyard site outside of Kitzeck-Sausal and is situated in the neighbouring commune of Großklein. This mountain basin site, with its sandy soils and clay layers allows us to craft full-bodied, aromatic wines which can be enjoyed younger.

*** Single Vineyard HÖCHTEMSEL**

The name Höchtemmel designates a very small vineyard on the Demmerkogel, with a South-South-East exposition and an altitude of up to 575 metres above sea level. Its soils are mainly composed of red schist. Its narrow terraces are inaccessible to vehicles, making manual vineyard work necessary. This single vineyard faces East and South and is protected by the Demmerkogel on the Western side. It is the birthplace of an incredibly expressive Weißburgunder.

SCHAUER'S RUSTIC WINE TAVERN

As is typical for a traditional winery on the South Styrian Wine Road, the winery also includes a wine tavern. It is run by Elisabeth and Karl Schauer, the parents of the brothers. The beautiful dining rooms, paneled with light wood and containing tiled stoves, as well as the nearby enchanting outdoor dining garden with all its flowering shrubs and herbs, invite you to linger. Only typical regional and - absolutely classic for a Buschenschank - cold dishes are offered, ranging from local ham and sausages made from game and "Verhackteres," the typical Styrian chopped bacon spread, to various salads, vegetarian dishes and baked goods.

The tavern can accommodate 55 guests in two rooms. These can be rented individually or together, according to the needs and wishes of our guests for their corporate event, christening, graduation, birthday party or other get-together.

SCHAUER'S BED & BREAKFAST

Those who would like to stay overnight directly on the estate are very welcome to, in one of the seven rooms in three categories. All the rooms offer perfect tranquility, a beautiful panoramic view of the steep slopes, and modern comforts including Wi-Fi. For breakfast there is homemade bread from grandmother Rosina, and along with freshly squeezed juices, fine ham and cheeses, as well as eggs from organically raised chickens.

SCHAUER WINERY

Press and media contact: Bernhard Schauer, MA
Greith 21, 8442 Kitzreck im Sausal
Tel.: +43 3456/35 21, Fax: +43 3456/35 21-4
E-Mail: office@weingut-schauer.com, www.weingut-schauer.at