

WEINGUT
NEUMEISTER

Wine region:	Südoststeiermark (Sout-East-Styria)
Province:	Steiermark (Styria)
Town:	Straden
Owners:	Neumeister Family
Winemaker:	Christoph Neumeister
Vineyards:	24 hectares/ 60 acres estate grown 16 hectares/ 40 acres from contracted grape growers
Annual production:	204.000 bottles/17.000 cases
Export:	Germany, Switzerland, Liechtenstein, USA, The Netherlands, Belgium, Spain.
Soil:	The soil is sedimentary soil from the Tertiary period. A primeval ocean left behind chalk and granite, gniess and quartz gravel was deposited by rivers after the ice age. This combination can be found in all of hte vineyards of the Neumeister estate. The majority are rich in chalk and sandy loam that cover layers of gravel and sand stone. In particular areas, volcanic rocks and stones are present.
Climate:	Illyric - Pannonian climate: Hot and humid summer, cold winter with possible snowfall from December to March. Average rainfall: 850 - 1.000 mm. Average temperature in summer: 22°C Average temperature in winter: 0°C
Environment:	The Family Neumeister is indebt to the unique environment. The delicate relationship with the landscape and nature goes without saying. Every variety is handled in the individual manner demanded by and required for it. The close to nature cultivation refrains from herbicides and chemical fertilizers. Natural pesticide methods are employed and the risk of fungi is minimised through vigorous foliage work. Every vine is maintained with hand work.
Single vineyards:	Saziani: 5,8 hectares/14,5 acres Klausen: 8,0 hectares/20,0 acres Moarfeitl: 2,9 hectares/7,3 acres Steintal: 1,4 hectares/3,5 acres Buchberg, Silberberg, Rosenberg, Waasen: 5,9 hectares/14,8 acres

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Varieties: White wine: 88%
Sauvignon Blanc, Welschriesling, Morillon, Weissburgunder, Gelber
Muskateller, Grauburgunder, Traminer

Red wine: 12%
Zweigelt, Pinot Noir, Merlot, Cabernet Sauvignon

Grapes and Wine Strict quality control throughout the season is integral to ensure ripe and clean grapes. Before the harvest reductions and 'cleaning' of the grapes is performed to minimise the risk of rot. During the harvest 2 to 4 harvesting runs per vineyard are performed, the grapes are carefully put into 20 kg - bins and at the vinery handsorted again, as a final quality control. The cellar uses the laws of gravity to ensure that the grapes and must is handled in the most gentle manner. A period of cold maceration (6 to 36 hours) is employed for every variety before pressing in order to extract the maximum amount of substance from the grape material, which in turn increases the diversity of the wine. These measures, along with the development method specific to individual varieties and the extended yeast contact, allow for wines that are typical to Neumeister - fruity, diverse aromas with a long lasting complexity on the palate.

Wine Types 'Steirische Klassik' (Styrian Classic)

Fruity, elegant and significant wines that are typical for Styria, produced in stainless steel tanks and traditional oak barrels (2.000 liters).
Welschriesling, Gelber Muskateller, Weissburgunder, Morillon, Sauvignon Blanc, Grauburgunder.

'Lagenweine' (Single Vineyard wines)

The single vineyard wines from the Saziani, Moarfeitl, Steintal and Klausen vineyards demonstrate through their elegance and cellaring possibilities the incredible potential of the vineyards and the region. They are produced either in traditional big oak barrels (1.000 to 2.000 liters) and small oak barrels (300 liters).

Weissburgunder Klausen, Sauvignon Blanc Klausen, Sauvignon Blanc Moarfeitl, Morillon Moarfeitl, Grauburgunder Saziani, Roter Traminer Steintal.

Red wines and noble rot sweet wines

The influence of the pannonic climate and the selective vineyard work allows to produce elegant red and sweet wines.

Red wines: Zweigelt, Pinot Noir, Cuvée de Merin (Zweigelt, Merlot, Cabernet Sauvignon). Sweet wines: from the Saziani vineyard.