

ANITA & HANS NITTNAUS

Wine region:	Neusiedlersee
Province:	Burgenland
Town:	Gols
Owners:	Anita and Hans Nitnaus
Winemaker:	Hans Nitnaus
Vineyards:	25 hectares/63 acres estate grown 25 hectares from growers
Annual production:	200,000 bottles
Location of vineyard	
Exposition:	<p><u>Eastern sites</u>: Flat regions (Heideboden) adjacent to the Neusiedlersee (a large shallow lake with marshland, partly in Hungary, that is home to Europe's largest bird sanctuary)</p> <p>The top single vineyards are situated on south western soft hills</p> <p><u>Western sites</u>: Leithaberg - 400m high southeastern slopes, which are part of a hilly region spanning from Jois to Eisenstadt</p>
Soil:	<p><u>Top eastern sites</u>: Primarily clay with parts of sand, gravel and chalk</p> <p><u>Flat lands around the lake</u>: Heideboden - Generally light and porous</p> <p><u>Western sites</u>: Leithaberg - Majority clay with limestone, in between slopes with slate and quartz</p>
Single vineyards:	<p>The most important vineyards:</p> <p><u>Eastern site</u>: Kurzberg (8 ha/20 acres: lime clay, sandy, gravelly clay), Ungerberg (2 ha/5 acres: clay sand with some gravel), Altenberg (1 ha/2.5 acres: sandy and gravelly clay), Spiegel (lime, sandy clay)</p> <p><u>Western site</u>: Greiner, Freudshofer, Mitterberg (limestone) Tannenberg, Goldberg (slate)</p>
Grapes:	<p><u>Red wine</u>: 90%</p> <p>Blaufränkisch, Zweigelt, Merlot, Cabernet Sauvignon, Pinot Noir, St.Laurent, Merlot, Cabernet</p> <p><u>White wine</u>: 10% Chardonnay, Pinot Blanc, Grüner Veltliner (Leithaberg), Sauvignon, Neuburger</p>
Wine specialties:	<p><u>Top wine of Eastern slopes</u>: Pannobile Red (Zweigelt-cuvée):</p> <p>Derives from "Pannonia", the name used during the Roman Empire for the eastern flat lands that now account for modern Hungary and Burgenland</p>

(which was part of Hungary until 1921), and “Nobile” which denotes the top terroir driven wines of the area;

Top wine of the Western slopes:

Leithaberg Red (Blaufränkisch cuvée)
Leithaberg White (Chardonnay)

Top wine from East and West:

Comondor (Merlot, Zweigelt, Blaufränkisch, Cabernet Sauvignon)

Vinification and
Vineyard:

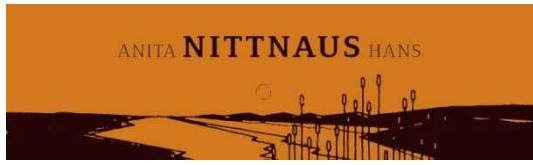
Spontaneous yeast fermentation, no enzymes added, top red wines aged in 500 liter Austrian and Eastern European wood (Pannonian oak)
The winery is in the process of converting from integrated plant protection to bio-dynamic methods

Climate:

Pannonian climate:
Hot summer, cold winter; in vegetation time, very little rain
Average temperature: 10 degrees Celsius; Average rainfall: 300-500mm

Export:

France, Germany, Belgium, Switzerland, Great Britain, USA



Weingut Anita and Hans Nittnaus

Estate Description

The Nittnaus family has been in the town of Gols since 1684. The current Nittnaus estate was established by Hans' grandfather Johann Nittnaus in 1927, and continued by his father Johann Nittnaus. Hans (short for Johann) completed his education at the Klosterneuburger wine school, in order to take over the vineyard, but he had a dream of being a musician. In 1982 he began his music studies at the University of Vienna. While in Vienna, he met Anita, who was studying at the University of Agriculture. After serious deliberation, he decided to devote himself fully to the winery of his parents, and both he and Anita took over the vineyard in 1985. Anita devoted herself to managing all financial and administrative aspects, including running the tasting room and the estate's direct sales, while Hans took over all responsibility as the winemaker.

After recognizing that his vineyards were most suitable for red wine production (his father had planted 70% white and 30% red), Hans changed the varieties in his vineyard to make up to the present 90% red and 10% white. In a relatively short period of time, Nittnaus became a leading winery of the Neusiedlersee wine region, and they established themselves among the best Austrian wine producers. They are also renowned for their exceptional dessert wines. Part of their white wine production is devoted to a small but fine offering of Prädikats wines which round out the wine program, especially the TBA 1999 (Chardonnay), and TBA 2001 (Chardonnay, Pinot Blanc and Neuburger) which represent the best of Austria's noble rot sweet wines.

As pioneers in red wine, the Nittnaus' contributed to a new appreciation for red wine within Austria. In 1990, Hans Nittnaus created the name "Pannobile" from the word "Pannonia" (the name was first given to this region by the Romans) and "nobile" (high quality), to produce a terroir driven premium wine using primarily indigenous grapes (85%). In 1994, he and some of his winemaker colleagues from the town of Gols, created the consortium, also called "Pannobile". Now with 9 members, each winemaker has his own, unique "Pannobile" wine.

In the early 1990s, Nitnaus also produced his own international-style premium wine, “Comondor”, which is a blend of indigenous and international grapes. In 1996, he founded The Vinology Association, and engaged a distinguished French oenologist to advise and educate 25 (and later 40) Burgenland winemakers all about viticulture and oenology.

In 2004, he focused attention on a new property on the other side of the Neusiedlersee, the Leithaberg site (a 400m high hill formation with slate and limestone soil). From there, he produces both red and white wine, including Grüner Veltliner. Recently, Nitnaus and 14 of his colleagues started the consortium, “Leithaberg”.

Hans Nitnaus' philosophy is complete devotion to making natural wines reflecting the origin and terroir of the area. The vineyard is currently in the process of converting to bio-dynamic methods. In the cellar Hans works with spontaneous yeast fermentation, adds no enzymes or any methods of concentration in the cellar. He accepts small yields to achieve tightly concentrated and voluminous wines, whereby he extends the standing time for the must. Nitnaus is trying to replace more and more small barriques with 500 liter barrels made of Austrian and Eastern European oak to reduce the new oak influence as well as to create unique Pannonian style.

