

Schmelzer

Wine Region:	Neusiedlersee, Burgenland
Owners:	The Schmelzer Family
Winemaker:	Georg Schmelzer
The winery:	For over 4 generations, the Schmelzer family has been making wine in the town of Gols. The new winery was built in 1968 on the outskirts of town between fields and vineyards. The farm was always run organically and since 2007 the winery is certified organic with Demeter. The Schmelzers believe in self-sustaining farming and living. They grow their own vegetables and fruits, raise farm animals for their own use and derive water from their own well. To respect to live with and have gratitude for nature is their way of life.
Vineyards:	15 hectares estate grown/Hand harvesting, dry farming ORGANIC/BIODYNAMIC DEMETER since 2007
Vinification:	The winery is gravity-fed winery with no pumping. Even the classic wines are fermented spontaneously and left on fine lees (sur lie) for several months and most are aged in large used wooden casks. Schmelzers believe in a long ripening process and are also rigorous in regard to the timing of the sale of the wines. All wines are unfiltered and have no added sulphur.
Soil:	Parndorfer Platte: soft slopes with various soil types; gravel, sand and chalk Seewinkel: totally flat with various soil types; sandy soils and gravel
Climate:	This wine region has a unique climate in Austria. The average annual precipitation, with 600mm, is far less than in other regions of the country. On the other hand, the daytime temperatures can range from a high of almost 40°C (104°F) in summer down to 20°C (4°F) in winter, possible snowfall from December to March.
Philosophy:	Weingut Schmelzer is a pioneer of biodynamic viticulture, utilizing applications of herb teas and horn manure and ground mountain quartz well before it found its well-deserved attention. In order to make the best wine possible the Schmelzers rely on the insights and traditions of generations before them but also on their intuition. Georg Schmelzer believes "People as well as wines have to mature in order to achieve greatness."
Single vineyards:	Fürstliches Prädium, Ungerberg, Satz, Pahlen, Alter Satz, Baumgarten, Goldberg, Setzlust, Kellern, Hutweide, Wiesäcker, Zwergäcker
Varieties:	White wine: 53%: Grüner Veltliner, Welschriesling, Weissburgunder, Frühroter Veltliner, Sämpling Red wine: 47%: Zweigelt, Roesler, Cabernet Sauvignon
Annual production:	51.000 bottles / 4.250 cases