
1 Austria – The Wine Country

1.1 Austria's Wine-growing Areas and Regions

For the first time since Austria's entry to the European Union, Austria was required by the Regulation (ECC) No. 357/79 of the Council of the European Community to conduct a survey of the area under vines with a reference date of 31 August 1999. Also for the first time, data from the existing viticultural land registers of the wine-producing provinces – Burgenland, Niederösterreich (Lower Austria), Steiermark (Styria) and Wien (Vienna) – were included and analysed as secondary statistics. The Austrian Central Statistical Office obtained the data of the other provinces by conducting a written survey of the vineyard owners.

Austria was determined to have a vineyard area of approximately 48,500 ha. This was about 8,400 ha less than in 1992 at the time of the last vineyard survey, which was conducted as a primary census. The area devoted to white wines had fallen since 1992 by around 17.1% to 36,140 ha; there was a smaller decline in the area devoted to red wine, which fell by 7.3% to 12,350 ha.

Among the reasons for the decrease in vineyard area were vine removal in accordance with EU vine pulling schemes and national reserve campaigns as well as losses due to frost damage.

The 1999 amendment to the Wine Law created a new wine-growing region called "Weinland Austria". The advantage lies in the fact that wines from Niederösterreich and Burgenland, a large area even by European standards, can now be used for the production of *Landwein* (vin de pays). The 2002 amendment also changed the wine region Steiermark's name to "Steirerland".

There are currently 4 wine regions and 19 wine areas defined in Austria.

The four wine regions are defined as Weinland Österreich (the provinces of Lower Austria and Burgenland), Steirerland (the province of Styria), Wien (Vienna), and Bergland Österreich (the provinces Upper Austria, Salzburg, Carinthia, Tyrol, and Vorarlberg).

The wine areas are:

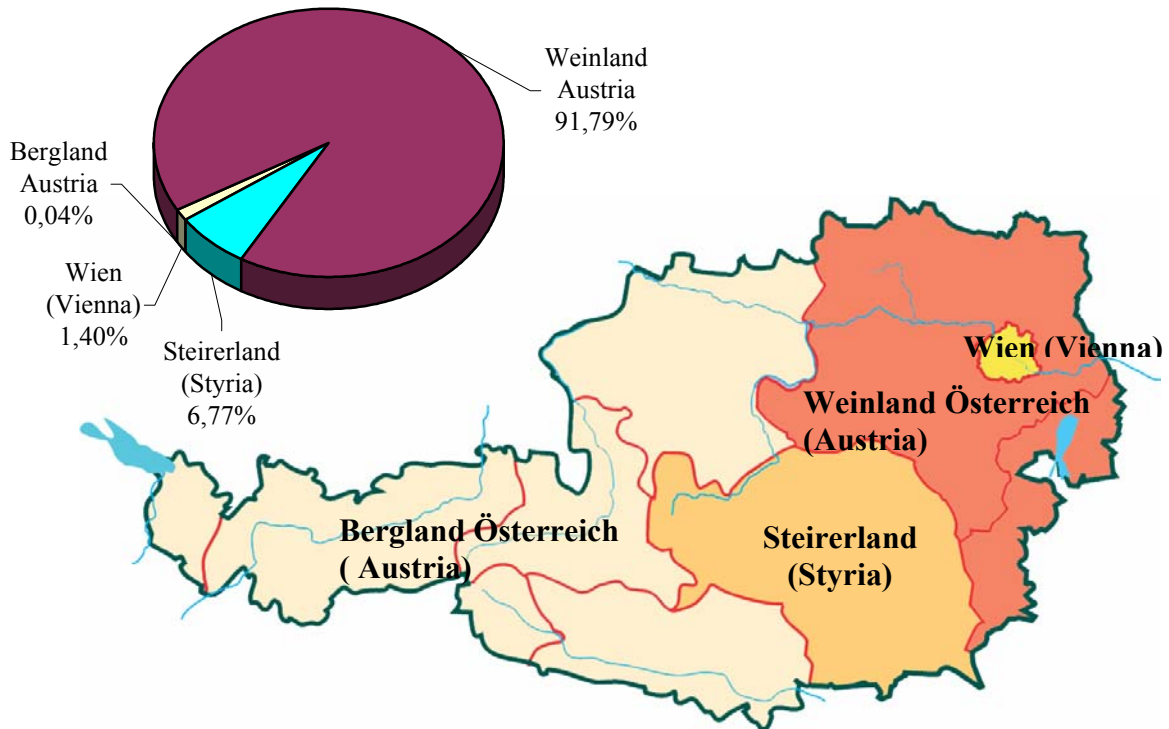
Niederösterreich (the province of Lower Austria), which geographically includes the wine areas Weinviertel, Wachau, Kremstal, Kamptal, Traisental, Donauland, Carnuntum, and Thermenregion;

Burgenland, which geographically includes the wine areas Neusiedlersee, Neusiedlersee-Hügelland, Mittelburgenland, and Südburgenland;

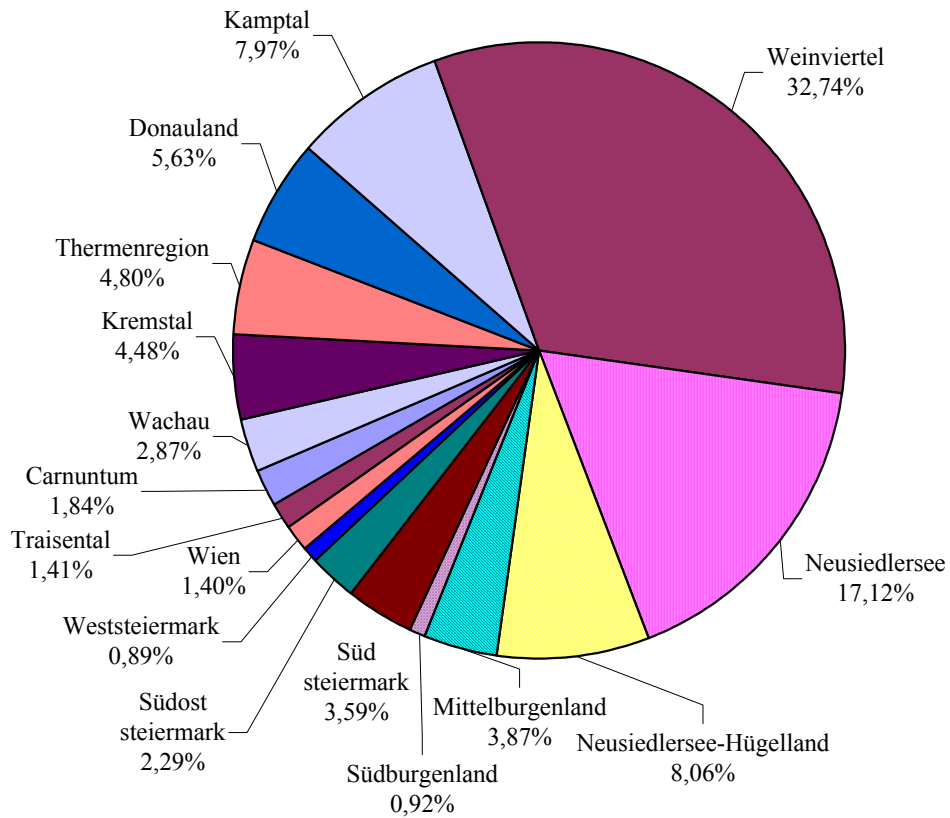
Steiermark, which geographically includes the wine areas Südoststeiermark, Südsteiermark, Weststeiermark;

and Wien.

The Wine-growing Regions



The Wine-growing Areas



Wine-growing Area Lower Austria: 61.8 %
 Wine-growing Area Lower Burgenland: 29.9 %

Lower Austria without wine growing-area: 0.08 %
 Styria without wine growing-area: 0.0005 %
 other federal states: 0.04 %

Vineyard Areas 1999

Final Results (areas in hectares)

Name	Total Vineyards		Vineyard Area by Potential Yield				Total Planted Area
			Productive		Not Yet Productive		
	holdings	area	white wine	red wine	white wine	red wine	
AUSTRIA	32,044	48,557.67	34,851.23	11,636.88	1,293.27	714.75	48,496.13
Wine-growing regions:							
Weinland	27,692	44,567.53	32,003.99	10,688.52	1,133.67	687.95	44,514.15
Steiermark	3,821	3,290.83	2,291.44	846.81	129.15	15.27	3,282.67
Wien	497	678.30	545.27	93.42	29.19	10.42	678.30
Bergland	34	21.01	10.53	8.12	1.25	1.11	21.01
BURGENLAND	9,654	14,563.62	8,958.03	4,935.28	298.64	347.54	14,539.49
Wine-growing areas:							
Neusiedlersee	3,268	8,326.34	5,974.32	1,890.30	230.63	209.61	8,304.85
Neusiedlersee-Hügelland	3,652	3,911.55	2,404.32	1,396.66	50.53	59.68	3,911.18
Mittelburgenland	1,098	1,877.24	334.15	1,471.56	7.44	61.82	1,874.97
Südburgenland	1,636	448.49	245.25	176.76	10.04	16.44	448.49
NIEDERÖSTERREICH	18,038	30,003.91	23,045.96	5,753.25	835.04	340.41	29,974.66
Wine-growing areas:							
Thermenregion	1,282	2,332.30	1,379.47	861.70	46.08	38.32	2,325.57
Kremstal	1,397	2,175.87	1,809.05	285.86	56.94	18.92	2,170.77
Kamptal	1,491	3,868.87	3,151.77	561.63	111.69	41.92	3,867.00
Donauland	1,710	2,731.96	2,221.60	428.01	51.39	29.65	2,730.65
Traisental	706	682.54	570.07	89.37	16.22	6.46	682.12
Carnuntum	745	891.53	554.43	264.32	30.46	42.32	891.53
Wachau	867	1,390.33	1,193.46	151.46	39.92	5.38	1,390.23
Weinviertel	9,774	15,892.24	12,131.02	3,107.72	482.34	157.44	15,878.52
Outside wine-growing area	66	38.26	35.08	3.18	-	-	38.26
STEIERMARKE	3,821	3,290.83	2,291.44	846.81	129.15	15.27	3,282.67
Wine-growing areas:							
Südsteiermark	1,066	1,741.04	1,355.67	276.99	98.45	7.84	1,738.95
Weststeiermark	491	432.85	55.33	371.90	3.10	1.53	431.85
Südoststeiermark	2,254	1,115.16	879.46	197.27	27.46	5.90	1,110.09
Outside wine-growing area	10	1.78	0.98	0.64	0.15	-	1.78
WIEN	497	678.30	545.27	93.42	29.19	10.42	678.30
other provinces	34	21.01	10.53	8.12	1.25	1.11	21.01

Analysis of the viticultural land register of the wine-producing provinces
 Minor discrepancies are due to rounding

Source: Statistics Austria

Area under vines 1999

Final Result (area in hectares)

Name	Planted Vineyard Area by Age of Vines				Nurseries ¹⁾
	Under 3 years	3 to 9 years	10 to 19 years	20 years old and older	
AUSTRIA	2,008.02	7,096.28	13,955.24	25,436.59	61.54
Wine-growing regions:					
Weinland	1,821.63	6,129.78	12,641.18	23,921.57	53.38
Steiermark	144.43	779.87	1,149.49	1,208.89	8.16
Wien	39.61	179.33	156.81	302.55	-
Bergland	2.36	7.30	7.76	3.59	-
BURGENLAND	646.18	2,146.41	4,549.89	7,197.01	24.13
Wine-growing areas:					
Neusiedlersee	440.24	1,283.85	2,814.65	3,766.11	21.49
Neusiedlersee-Hügelland	110.21	549.93	1,230.04	2,021.00	0.37
Mittelburgenland	69.26	270.76	408.39	1,126.56	2.27
Südburgenland	26.48	41.86	96.82	283.33	-
NIEDERÖSTERREICH	1,175.45	3,983.36	8,091.29	16,724.56	29.25
Wine-growing areas:					
Thermenregion	84.40	370.00	740.90	1,130.28	6.73
Kremstal	75.86	272.80	456.38	1,365.73	5.10
Kamptal	153.60	530.84	739.09	2,443.46	1.87
Donauland	81.04	265.00	430.59	1,954.02	1.31
Traisental	22.67	52.47	72.32	534.65	0.42
Carnuntum	72.78	153.13	261.02	404.60	-
Wachau	45.30	147.95	156.70	1,040.28	0.10
Weinviertel	639.78	2,189.12	5,227.47	7,822.15	13.72
Outside wine-growing areas	-	2.04	6.83	29.39	-
STEIERSMARK	144.43	779.87	1,149.49	1,208.89	8.16
Wine-growing areas:					
Südsteiermark	106.29	429.51	601.22	601.94	2.09
Weststeiermark	4.62	126.69	174.11	126.43	1.00
Südoststeiermark	33.37	223.68	373.39	479.66	5.07
Outside wine-growing areas	0.15	-	0.77	0.86	-
Wine-growing area WIEN	39.61	179.33	156.81	302.55	-
other provinces	2.36	7.30	7.76	3.59	-

Analysis of the viticultural land register of the wine-producing provinces

¹⁾ Federal Ministry for Agriculture and Forestry, Environment and Water Management

Minor discrepancies are due to rounding.

Source: Statistics Austria

Grape Varieties by Provinces (areas in hectares)

Name	Austria	Burgenland	Nieder- österreich	Steiermark	Wien	Other provinces
white wine:						
Bouvier	364.93	336.79	25.14	1.87	1.13	-
Frühroter Veltliner (Malvasier)	625.78	67.17	551.58	0.03	7.01	-
Furmint	1.16	0.81	0.35	-	-	-
Goldburger	308.55	205.42	44.14	51.92	7.07	-
Grauer Burgunder (Pinot Gris, Ruländer)	292.57	174.73	45.36	65.94	6.41	0.13
Grüner Veltliner (Weissgipfler)	17,479.30	2,735.82	14,538.44	5.49	197.86	1.68
Jubiläumsrebe	30.28	25.08	5.19	-	-	-
Müller-Thurgau (Riesling x Sylvaner, Rivaner)	3,289.27	796.80	2,115.70	350.73	24.14	1.91
Muskateller (Gelber Muskateller, Roter Muskateller)	143.29	12.21	41.30	85.74	3.04	1.00
Muskat-Ottonel	418.17	322.76	87.70	4.67	3.04	-
Neuburger	1,093.85	440.15	637.42	0.26	16.01	-
Roter Veltliner	257.67	3.18	253.02	-	1.47	-
Rotgipfler	118.42	1.80	114.03	-	2.59	-
Sauvignon Blanc (Muskat-Sylvaner)	314.39	54.77	73.17	177.84	8.54	0.08
Scheurebe (Seedling 88)	529.46	290.58	57.28	180.07	1.53	-
Sylvaner (Grüner Sylvaner)	52.61	4.48	33.63	10.53	3.96	-
Traminer (Gewürztraminer, Roter Traminer)	362.87	187.76	94.72	72.24	7.83	0.32
Weisser Burgunder (Weissburgunder, Pinot Blanc, Klevner) and Chardonnay (Feinburgunder, Morillon)	2,935.53	1,043.47	1,235.51	567.22	84.86	4.48
Weisser Riesling (Riesling, Rhine Riesling)	1,642.99	162.85	1,317.80	73.91	88.17	0.26
Welschriesling	4,323.05	1,973.89	1,619.29	696.28	32.06	1.53
Zierfandler (Spätrot)	98.24	0.68	96.58	-	0.98	-
Other white wine varieties	91.22	23.50	33.47	31.07	3.01	0.16
<i>Gemischter Satz (mixed grapes from the same vineyard)</i>	1,370.91	391.99	860.17	44.77	73.75	0.23
total	36,144.50	9,256.67	23,881.00	2,420.59	574.46	11.78
red wine						
Blauburger	883.95	178.36	672.13	21.96	10.91	0.59
Blauer Burgunder (Blauer Spätburgunder, Blauburgunder, Pinot Noir)	408.93	181.17	207.57	5.35	12.39	2.45
Blauer Portugieser	2,358.18	43.66	2,297.68	4.93	11.10	0.82
Blauer Wildbacher (Schilcher)	464.11	3.12	0.20	460.72	0.07	-
Blaufränkisch	2,640.61	2,493.22	124.24	17.32	5.13	0.69
Cabernet Franc	27.11	17.73	8.46	0.48	0.45	-
Cabernet Sauvignon	311.65	189.23	105.78	6.72	9.13	0.80
Merlot	111.76	45.97	61.19	1.06	3.49	0.05
St. Laurent	415.07	184.56	216.60	5.63	7.48	0.79
Zweigelt (Blauer Zweigelt, Rotburger)	4,349.73	1,875.22	2,104.55	330.62	38.20	1.13
Other red wine varieties	22.43	13.70	0.77	7.28	-	0.68
<i>Gemischter Satz (mixed grapes from the same vineyard)</i>	358.10	56.87	294.49	0.02	5.49	1.23
total	12,351.63	5,282.82	6,093.66	862.08	103.84	9.23

Analysis of the viticultural land register of the wine-producing provinces
 Minor discrepancies are due to rounding

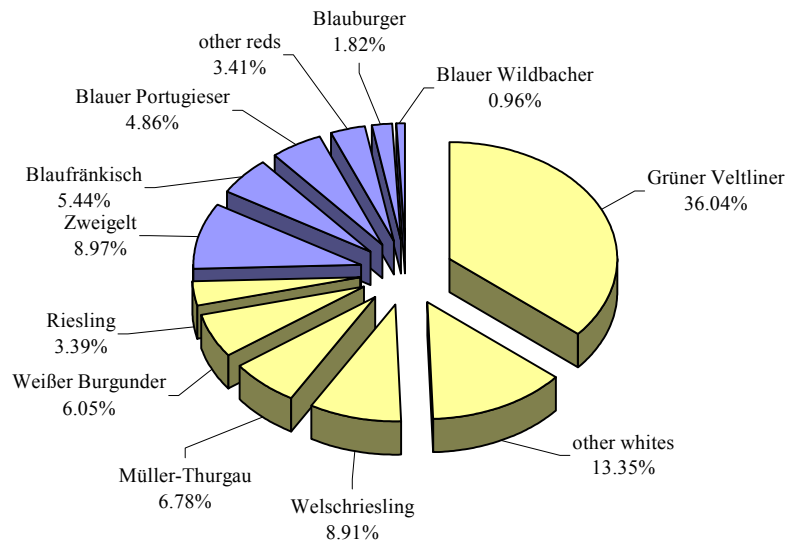
Source: Statistics Austria

1.2 Grape Varieties in Austria

1.2.1 Breakdown by Share of Area in Percent

Austrian Totals

Vineyard Area measured in hectares sorted by grape variety



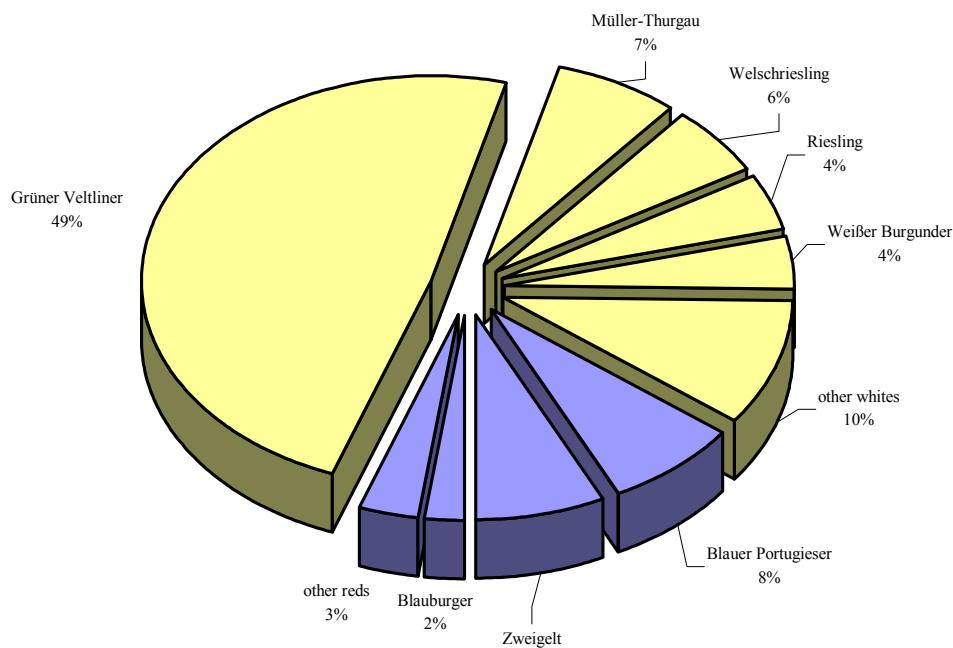
17.479,30 ha Grüner Veltliner	6.474,35 ha other Whites	4.323,05 ha Welschriesling
3.289,27 ha Müller-Thurgau	2.935,53 ha Weißer Burgunder	1.642,99 ha Riesling
4.349,73 ha Zweigelt	2.640,61 ha Blaufränkisch	2.358,18 ha Blauer Portugieser
1.655,05 ha other Reds	883,95 ha Blauburger	464,11 ha Blauer Wildbacher

Wine growing area Niederösterreich

Vineyard Area measured in hectares sorted by grape variety

<u>Total white grape area</u>	<u>24,264.11</u>	<u>Total black grape area</u>	<u>6,151.07</u>
<u>Varieties:</u>		<u>Varieties:</u>	
Grüner Veltliner	14,800.83	Blauer Portugieser	2,303.90
Müller-Thurgau	2,132.50	Zweigelt	2,134.55
Welschriesling	1,681.51	Blauburger	686.92
Riesling	1,326.35	Gemischter Satz	295.29
Weißer Burgunder	1,251.10	St. Laurent	217.68
Gemischter Satz	867.89	Blauer Burgunder	209.76
Neuburger	631.77	Blaufränkisch	124.50
Frühroter Veltliner	558.75	Cabernet Sauvignon	107.41
Roter Veltliner	253.06	Merlot	61.62
Rotgipfler	113.13	Cabernet Franc	8.46
Traminer	97.53	Schilcher	0.20
Zierfandler	96.14	others	0.77
Muskat-Ottonel	89.69		
Sauvignon blanc	73.44		
Scheurebe	60.07		
Grauer Burgunder	45.35		
Goldburger	45.12		
Muskateller	41.93		
Sylvaner	33.62		
others	34.23		

The major grape varieties according to area

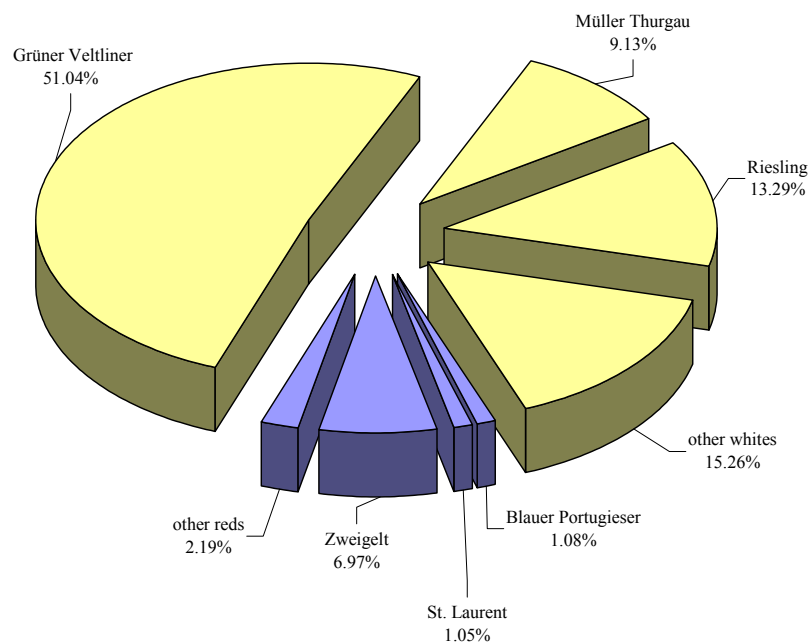


Wine growing area Wachau

Vineyard Area measured in hectares sorted by grape variety

<u>Total white grape area</u>	<u>1,233.38</u>	<u>Total black grape area</u>	<u>156.84</u>
<u>Varieties:</u>		<u>Varieties:</u>	
Grüner Veltliner	709.56	Zweigelt	96.85
Riesling	184.70	Blauer Portugieser	14.96
Müller-Thurgau	126.94	St. Laurent	14.61
Neuburger	80.50	Blauburger	11.27
Weißer Burgunder	64.41	Gemischter Satz	10.66
Gemischter Satz	28.75	Blauer Burgunder	5.36
Frühroter Veltliner	20.04	Blaufränkisch	1.56
Muskateller	5.72	Cabernet Sauvignon	0.88
Muskat-Ottonel	3.50	Merlot	0.53
Sauvignon blanc	2.13	Schilcher	0.00
Grauer Burgunder	2.05	Cabernet Franc	0.00
Traminer	1.92	others	0.16
Roter Veltliner	1.52		
Sylvaner	0.77		
Jubiläumsrebe	0.27		
Bouvier	0.25		
Goldburger	0.10		
Zierfandler	0.09		
Rotgipfler	0.06		
Welschriesling	0.04		
others	0.05		

The major grape varieties according to area

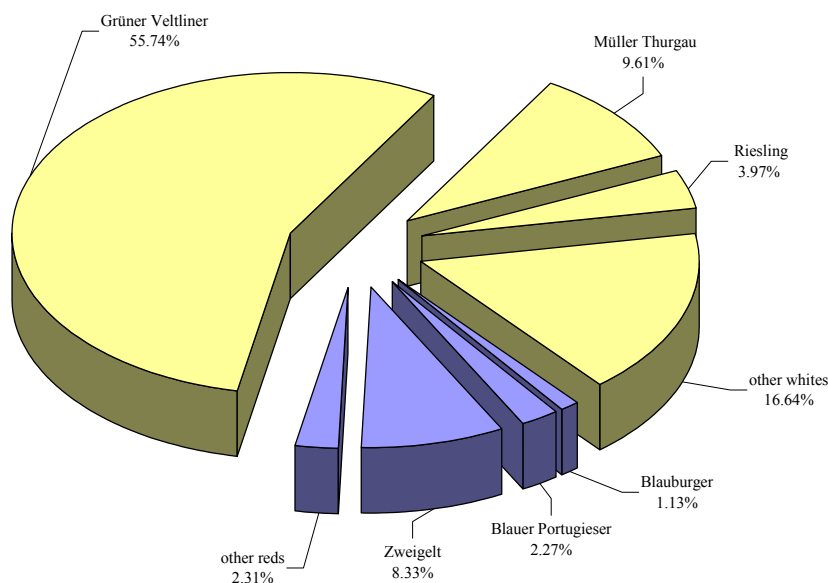


Wine growing area Kremstal

Vineyard Area measured in hectares sorted by grape variety

<u>Total white grape area</u>	<u>1,865.99</u>	<u>Total black grape area</u>	<u>304.78</u>
<u>Varieties:</u>		<u>Varieties:</u>	
Grüner Veltliner	1,209.96	Zweigelt	180.84
Müller-Thurgau	208.52	Blauer Portugieser	49.24
Riesling	186.19	Blauburger	24.58
Weißer Burgunder	68.38	Blauer Burgunder	15.15
Neuburger	55.80	Gemischter Satz	13.62
Gemischter Satz	38.97	St. Laurent	11.84
Frühroter Veltliner	36.03	Cabernet Sauvignon	4.45
Roter Veltliner	19.52	Merlot	2.88
Welschriesling	11.74	Cabernet Franc	1.51
Muskat-Ottonel	7.92	Blaufränkisch	0.68
Sauvignon blanc	6.87	Schilcher	0.00
Muskateller	4.82	others	0.00
Traminer	2.32		
Sylvaner	2.11		
Bouvier	1.78		
Goldburger	1.50		
Grauer Burgunder	1.48		
Scheurebe	0.85		
Zierfandler	0.34		
Rotgipfler	0.17		
Jubiläumsrebe	0.13		
others	0.58		

The major grape varieties according to area

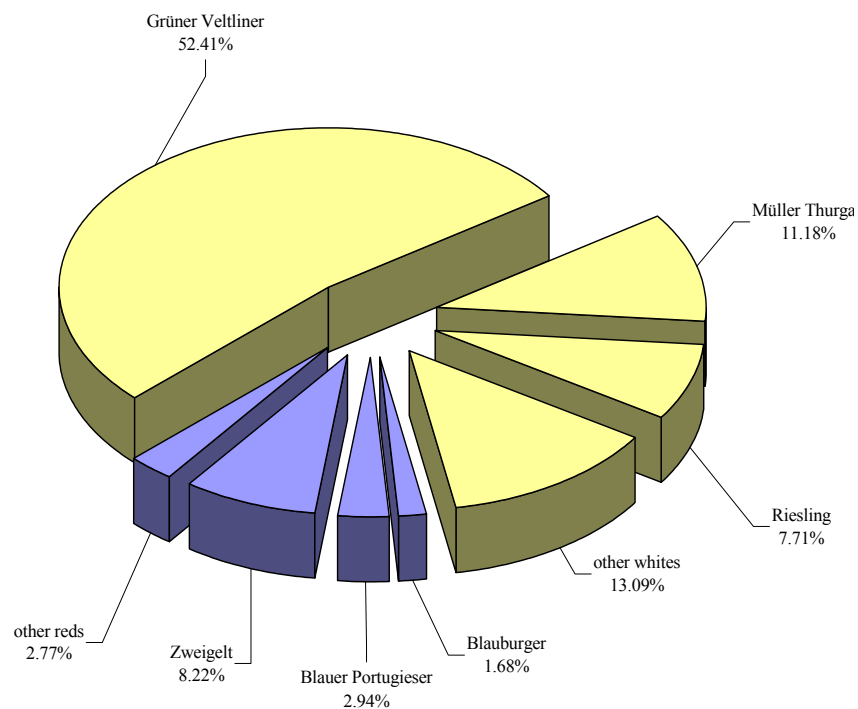


Wine growing area Kamptal

Vineyard Area measured in hectares sorted by grape variety

<u>Total white grape area</u>	<u>3,263.46</u>	<u>Total black grape area</u>	<u>603.54</u>
<u>Varieties:</u>		<u>Varieties:</u>	
Grüner Veltliner	2,026.63	Zweigelt	317.77
Müller-Thurgau	432.50	Blauer Portugieser	113.73
Riesling	297.96	Blauburger	64.98
Weißer Burgunder	144.62	St. Laurent	36.43
Frühroter Veltliner	81.08	Blauer Burgunder	30.67
Welschriesling	76.28	Gemischter Satz	20.69
Gemischter Satz	54.23	Cabernet Sauvignon	8.78
Neuburger	44.70	Merlot	6.69
Roter Veltliner	33.09	Blaufränkisch	2.99
Sauvignon blanc	22.64	Cabernet Franc	0.81
Muskat-Ottonel	9.64	Schilcher	0.00
Scheurebe	8.00	others	0.00
Muskateller	6.80		
Traminer	6.80		
Grauer Burgunder	6.53		
Sylvaner	4.91		
Bouvier	4.34		
Goldburger	0.73		
Rotgipfler	0.45		
Zierfandler	0.34		
Jubiläumsrebe	0.17		
others	1.01		

The major grape varieties according to area

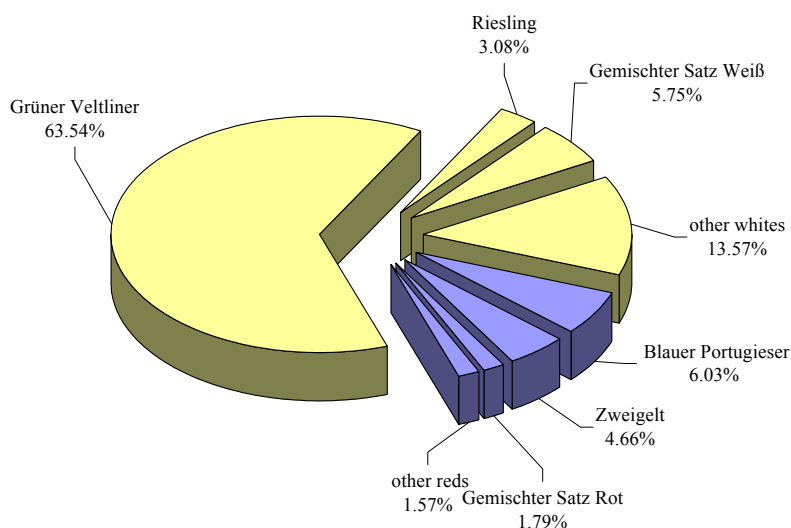


Wine growing area Traisental

Vineyard Area measured in hectares sorted by grape variety

<u>Total white grape area</u>	<u>586.29</u>	<u>Total black grape area</u>	<u>95.83</u>
<u>Varieties:</u>		<u>Varieties:</u>	
Grüner Veltliner	433.45	Blauer Portugieser	41.15
Gemischter Satz	39.23	Zweigelt	31.81
Müller-Thurgau	33.40	Gemischter Satz	12.19
Riesling	21.04	Blauburger	4.87
Neuburger	14.50	St. Laurent	2.84
Weißer Burgunder	12.55	Blauer Burgunder	1.56
Frühroter Veltliner	11.96	Blaufränkisch	0.65
Roter Veltliner	4.64	Cabernet Sauvignon	0.55
Sauvignon blanc	3.41	Merlot	0.17
Sylvaner	2.24	Cabernet Franc	0.03
Welschriesling	1.88	Schilcher	0.00
Bouvier	1.85	others	0.00
Muskat-Ottonel	1.83		
Muskateller	1.27		
Traminer	1.26		
Grauer Burgunder	1.20		
Rotgipfler	0.18		
Scheurebe	0.14		
Zierfandler	0.11		
Goldburger	0.10		
Furmint	0.00		
Jubiläumsrebe	0.00		
others	0.05		

The major grape varieties according to area

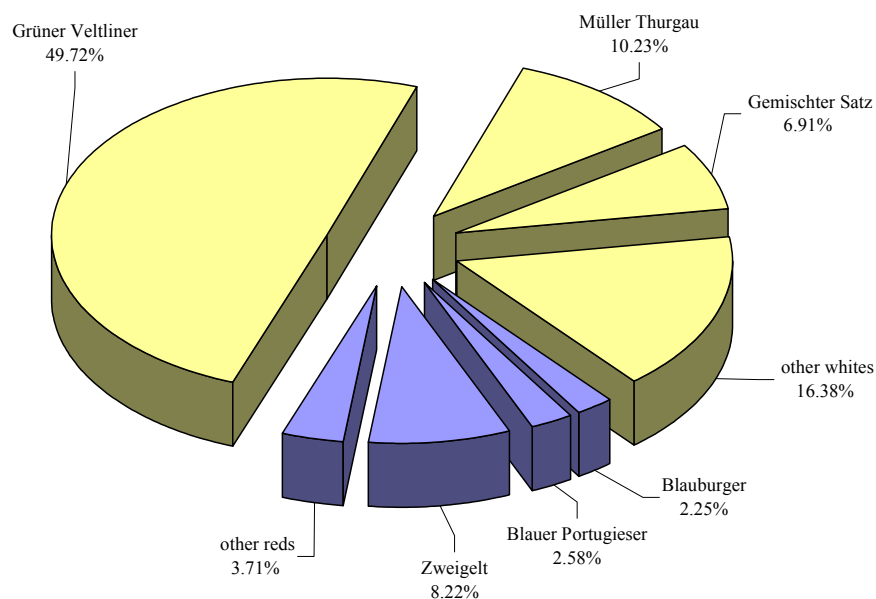


Wine growing area Donauland

Vineyard Area measured in hectares sorted by grape variety

<u>Total white grape area</u>	<u>2,272.99</u>	<u>Total black grape area</u>	<u>457.66</u>
<u>Varieties:</u>		<u>Varieties:</u>	
Grüner Veltliner	1,357.67	Zweigelt	224.58
Müller-Thurgau	279.40	Blauer Portugieser	70.38
Gemischter Satz	188.61	Blauburger	61.47
Weißer Burgunder	97.59	Gemischter Satz	57.26
Frühroter Veltliner	97.58	Blauer Burgunder	22.64
Riesling	85.03	St. Laurent	8.97
Roter Veltliner	82.38	Cabernet Sauvignon	6.25
Welschriesling	23.53	Blaufränkisch	2.79
Traminer	12.24	Merlot	2.68
Zierfandler	8.33	Cabernet Franc	0.48
Neuburger	7.26	Schilcher	0.05
Muskat-Ottonel	6.23	others	0.10
Sylvaner	5.36		
Scheurebe	5.13		
Sauvignon blanc	4.21		
Bouvier	3.18		
Muskateller	3.17		
Goldburger	2.41		
Grauer Burgunder	2.05		
Rotgipfler	0.35		
Jubiläumsrebe	0.28		
Furmint	0.00		
others	1.00		

The major grape varieties according to area

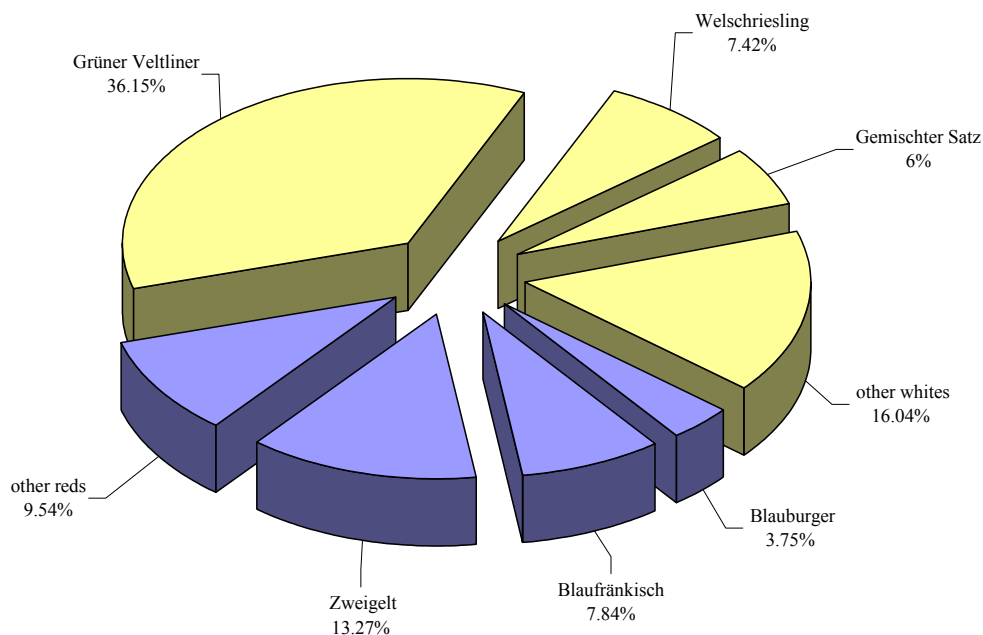


Wine growing area Carnuntum

Vineyard Area measured in hectares sorted by grape variety

<u>Total white grape area</u>	<u>584.89</u>	<u>Total black grape area</u>	<u>306.64</u>
<u>Varieties:</u>		<u>Varieties:</u>	
Grüner Veltliner	322.27	Zweigelt	118.31
Welschriesling	66.12	Blaufränkisch	69.88
Gemischter Satz	53.48	Blauburger	33.43
Weißer Burgunder	49.26	Blauer Portugieser	27.01
Müller-Thurgau	26.27	Gemischter Satz	20.10
Riesling	19.58	Cabernet Sauvignon	13.96
Neuburger	7.27	St. Laurent	10.86
Goldburger	5.15	Merlot	7.00
Sauvignon blanc	4.10	Blauer Burgunder	5.47
Muskat-Otonel	4.02	Cabernet Franc	0.62
Scheurebe	2.97	Schilcher	0.00
Frühroter Veltliner	2.79	others	0.00
Traminer	2.51		
Roter Veltliner	1.69		
Muskateller	1.16		
Bouvier	0.74		
Rotgipfler	0.63		
Grauer Burgunder	0.53		
Sylvaner	0.27		
Furmint	0.00		
Jubiläumsrebe	0.00		
Zierfandler	0.00		
others	14.09		

The major grape varieties according to area

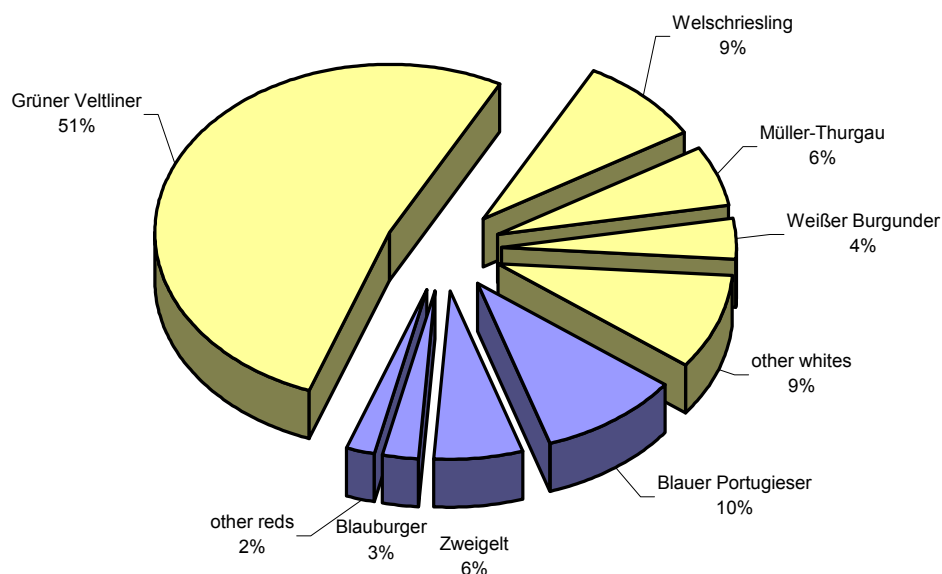


Wine growing area Weinviertel

Vineyard Area measured in hectares sorted by grape variety

<u>Total white grape area</u>	<u>13,033.29</u>	<u>Total black grape area</u>	<u>3,325.76</u>
<u>Varieties:</u>		<u>Varieties:</u>	
Grüner Veltliner	8,543.30	Blauer Portugieser	1,606.46
Welschriesling	1,413.61	Zweigelt	975.15
Müller-Thurgau	964.77	Blauburger	430.98
Weißer Burgunder	606.56	Gemischter Satz	136.40
Riesling	439.97	Blauer Burgunder	47.55
Gemischter Satz	404.09	St. Laurent	44.90
Frühroter Veltliner	266.84	Cabernet Sauvignon	35.71
Roter Veltliner	108.37	Merlot	25.76
Neuburger	66.17	Blaufränkisch	21.31
Scheurebe	40.55	Cabernet Franc	1.03
Traminer	35.62	Schilcher	0.00
Muskat-Ottonel	31.85	others	0.51
Sauvignon blanc	23.96		
Goldburger	22.21		
Grauer Burgunder	16.15		
Muskateller	14.09		
Bouvier	8.99		
Sylvaner	8.80		
Jubiläumsrebe	2.63		
Zierfandler	1.90		
Rotgipfler	1.59		
Furmint	0.35		
others	9.94		

The major grape varieties according to area

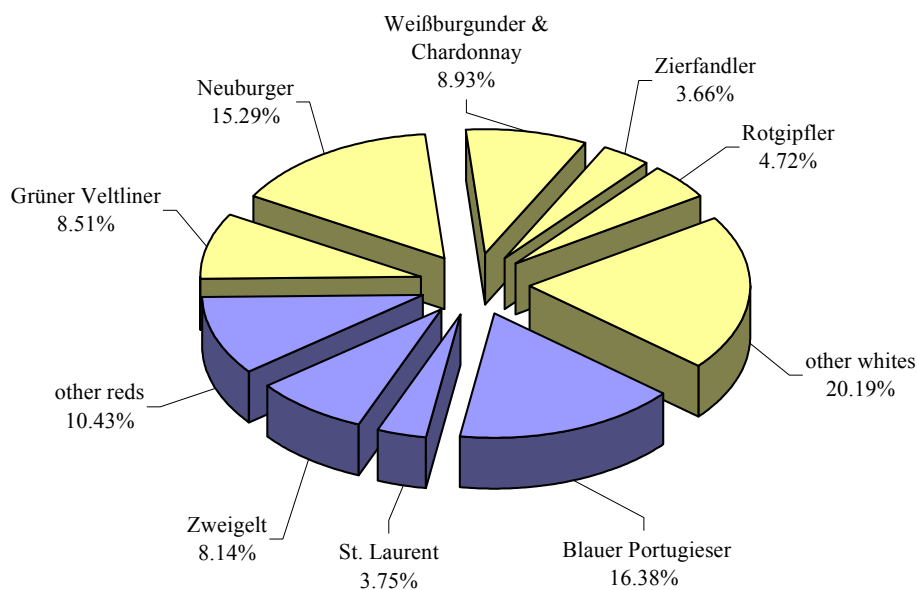


Wine growing area Thermenregion

Vineyard Area measured in hectares sorted by grape variety

<u>Total white grape area</u>	<u>1,425.55</u>	<u>Total black grape area</u>	<u>900.02</u>
<u>Varieties:</u>		<u>Varieties:</u>	
Neuburger	355.57	Blauer Portugieser	380.97
Weißer Burgunder	207.73	Zweigelt	189.24
Grüner Veltliner	197.99	St. Laurent	87.23
Rotgipfler	109.70	Blauer Burgunder	81.36
Riesling	91.88	Blauburger	55.34
Welschriesling	88.31	Cabernet Sauvignon	36.83
Zierfandler	85.03	Blaufränkisch	24.64
Müller-Thurgau	60.70	Gemischter Satz	24.37
Gemischter Satz	60.53	Merlot	15.91
Frühroter Veltliner	42.43	Cabernet Franc	3.98
Traminer	34.86	Schilcher	0.15
Muskat-Ottonel	24.70	others	0.00
Grauer Burgunder	15.36		
Goldburger	12.92		
Sylvaner	9.16		
Sauvignon blanc	6.12		
Muskateller	4.90		
Bouvier	4.17		
Scheurebe	2.43		
Roter Veltliner	1.85		
Jubiläumsrebe	1.71		
Furmint	0.00		
others	7.51		

The major grape varieties according to area



Wine growing area Burgenland

Vineyard Area measured in hectares sorted by grape variety

<u>Total white grape area</u>	<u>9,256.67</u>	<u>Total black grape area</u>	<u>5,282.82</u>
<u>Varieties:</u>		<u>Varieties:</u>	
Grüner Veltliner	2,735.81	Blafränkisch	2,493.23
Welschriesling	1,973.88	Zweigelt	1,875.22
Weißer Burgunder	1,043.47	Cabernet Sauvignon	189.23
Müller-Thurgau	796.8	St. Laurent	184.56
Neuburger	440.16	Blauer Burgunder	181.18
Gemischter Satz	391.99	Blauburger	178.37
Bouvier	336.78	Gemischter Satz	56.88
Muskat-Ottonel	322.75	Merlot	45.98
Scheurebe	290.58	Blauer Portugieser	43.65
Goldburger	205.42	Cabernet Franc	17.72
Traminer	187.76	Schilcher	3.13
Grauer Burgunder	174.74	others	13.69
Riesling	162.85		
Frühroter Veltliner	67.17		
Sauvignon blanc	54.77		
Jubiläumsrebe	25.09		
Muskateller	12.2		
Sylvaner	4.48		
Roter Veltliner	3.18		
Rotgipfler	1.8		
Furmint	0.81		
Zierfandler	0.68		
others	23.49		

The major grape varieties according to area

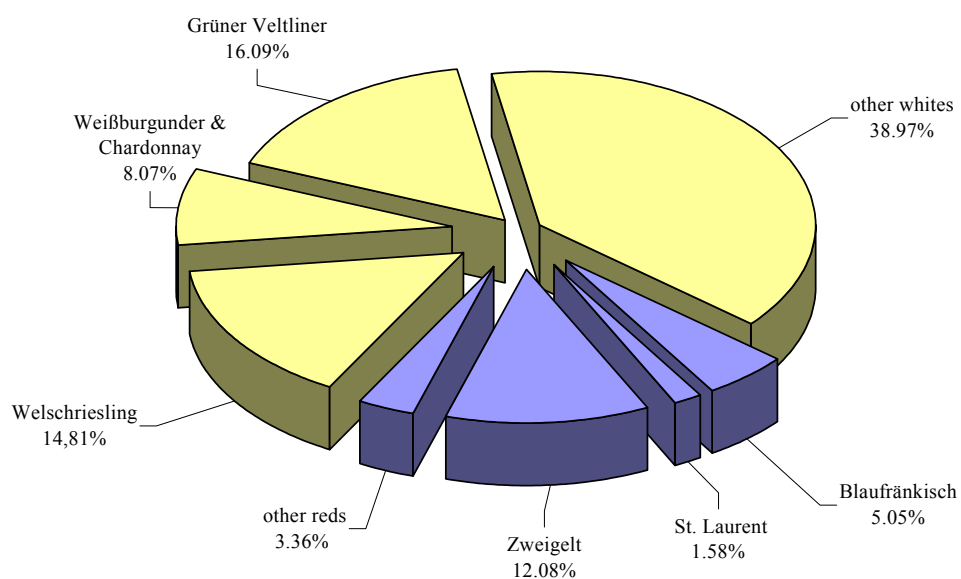


Wine growing area Neusiedlersee

Vineyard Area measured in hectares sorted by grape variety

<u>Total white grape area</u>	<u>6,204.95</u>	<u>Total black grape area</u>	<u>2,099.90</u>
<u>Varieties:</u>		<u>Varieties:</u>	
Grüner Veltliner	1,531.01	Zweigelt	1,149.36
Welschriesling	1,409.06	Blaufränkisch	480.42
Weißer Burgunder	768.27	St. Laurent	150.69
Müller-Thurgau	511.90	Blauburger	105.68
Neuburger	338.42	Blauer Burgunder	88.97
Bouvier	308.12	Cabernet Sauvignon	83.60
Scheurebe	264.63	Merlot	18.26
Muskat-Ottonel	247.59	Gemischter Satz	7.88
Grauer Burgunder	164.23	Cabernet Franc	3.83
Traminer	143.31	Blauer Portugieser	3.45
Goldburger	139.34	Schilcher	3.09
Gemischter Satz	131.12	others	4.68
Riesling	114.08		
Frühroter Veltliner	52.87		
Sauvignon blanc	34.40		
Jubiläumsrebe	22.54		
Muskateller	8.50		
Sylvaner	2.46		
Roter Veltliner	2.19		
Rotgipfler	1.67		
Zierfandler	0.68		
Furmint	0.55		
others	7.99		

The major grape varieties according to area

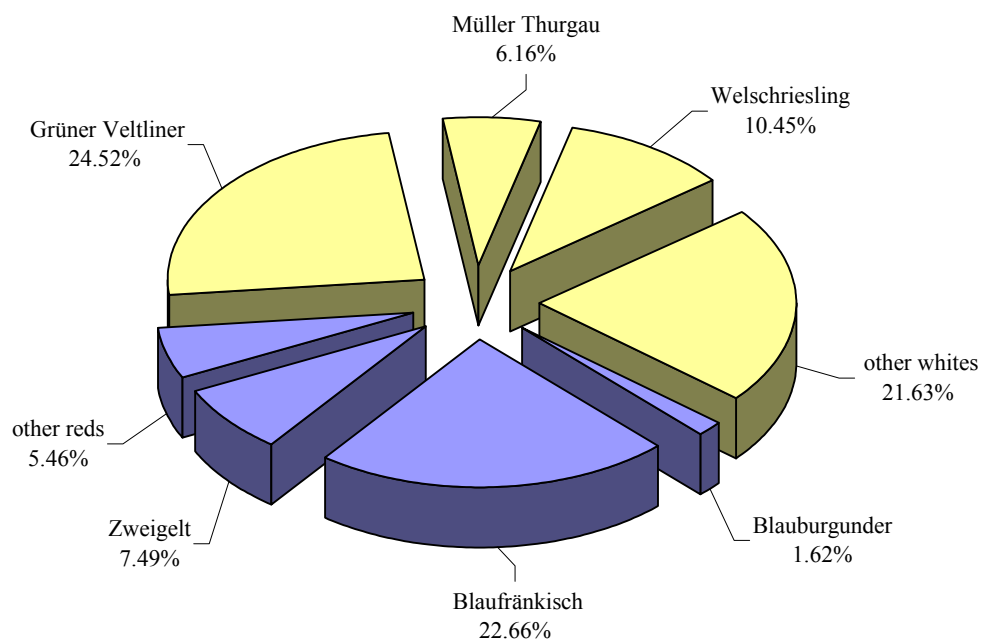


Wine growing area Neusiedlersee-Hügelland

Vineyard Area measured in hectares sorted by grape variety

<u>Total white grape area</u>	<u>2,454.84</u>	<u>Total black grape area</u>	<u>1,456.34</u>
<u>Varieties:</u>		<u>Varieties:</u>	
Grüner Veltliner	958.94	Blafränkisch	886.44
Welschriesling	408.89	Zweigelt	292.94
Müller-Thurgau	240.87	Blauer Burgunder	63.54
Weißer Burgunder	233.84	Cabernet Sauvignon	52.96
Gemischter Satz	209.06	Blauburger	44.28
Neuburger	100.80	Gemischter Satz	37.36
Muskat-Ottonel	71.88	Blauer Portugieser	33.16
Goldburger	56.22	St. Laurent	21.73
Traminer	42.31	Cabernet Franc	12.15
Bouvier	27.75	Merlot	10.15
Riesling	27.68	Schilcher	0.00
Scheurebe	20.21	others	1.62
Sauvignon blanc	16.45		
Frühroter Veltliner	14.30		
Grauer Burgunder	9.53		
Muskateller	3.35		
Jubiläumsrebe	2.55		
Sylvaner	1.59		
Roter Veltliner	0.78		
Furmint	0.26		
Rotgipfler	0.13		
Zierfandler	0.00		
others	7.46		

The major grape varieties according to area

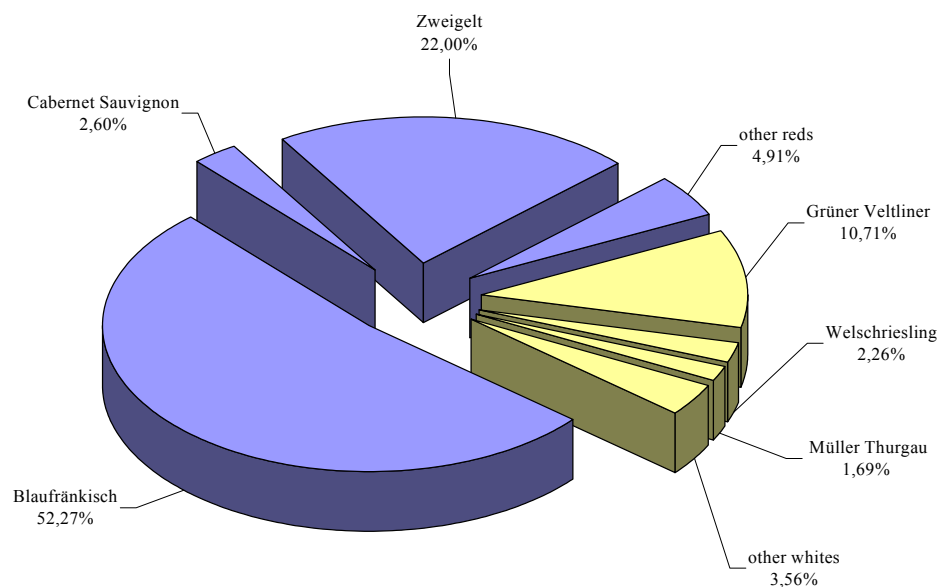


Wine growing area Mittelburgenland

Vineyard Area measured in hectares sorted by grape variety

<u>Total white grape area</u>	<u>341.59</u>	<u>Total black grape area</u>	<u>1,533.38</u>
<u>Varieties:</u>		<u>Varieties:</u>	
Grüner Veltliner	200.72	Blaufränkisch	980.07
Welschriesling	42.46	Zweigelt	412.47
Müller-Thurgau	31.72	Cabernet Sauvignon	48.74
Weißer Burgunder	29.93	Blauburger	23.25
Gemischter Satz	11.45	Blauer Burgunder	22.16
Riesling	7.68	Merlot	16.00
Goldburger	4.47	St. Laurent	11.84
Sauvignon blanc	3.40	Gemischter Satz	5.10
Scheurebe	3.39	Blauer Portugieser	4.85
Muskat-Ottonel	2.96	Cabernet Franc	1.53
Traminer	0.91	Schilcher	0.00
Grauer Burgunder	0.66	others	7.39
Bouvier	0.40		
Neuburger	0.38		
Roter Veltliner	0.21		
Muskateller	0.12		
Sylvaner	0.09		
Frühroter Veltliner	0.00		
Furmint	0.00		
Jubiläumsrebe	0.00		
Rotgipfler	0.00		
Zierfandler	0.00		
others	0.65		

The major grape varieties according to area

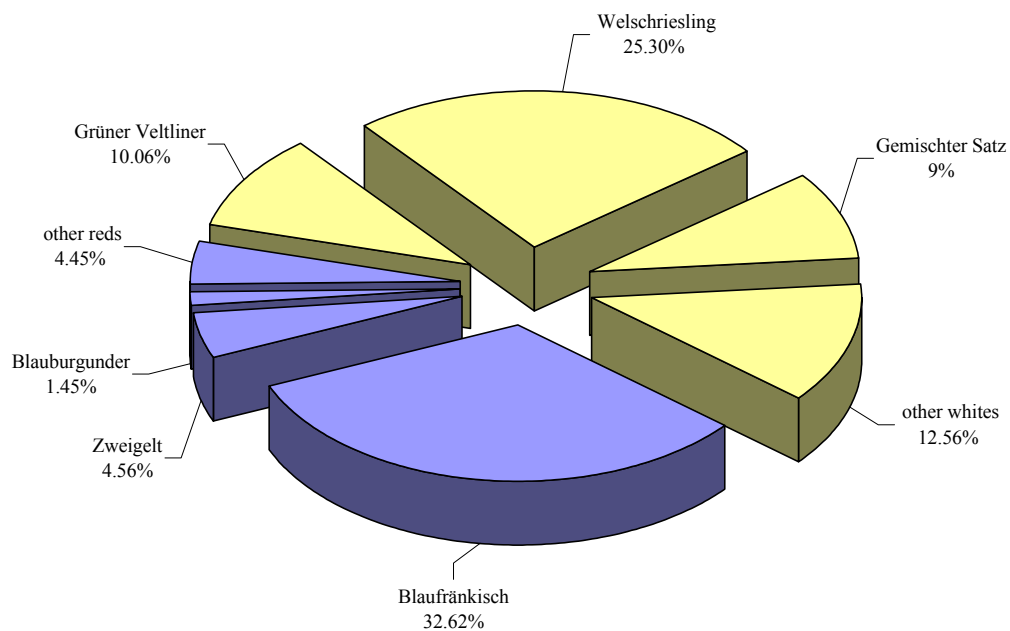


Wine growing area Südburgenland

Vineyard Area measured in hectares sorted by grape variety

<u>Total white grape area</u>	<u>255.29</u>	<u>Total black grape area</u>	<u>193.20</u>
<u>Varieties:</u>		<u>Varieties:</u>	
Welschriesling	113.47	Blaufränkisch	146.30
Grüner Veltliner	45.14	Zweigelt	20.45
Gemischter Satz	40.36	Gemischter Satz	6.54
Riesling	13.41	Blauer Burgunder	6.51
Müller-Thurgau	12.31	Blauburger	5.16
Weißer Burgunder	11.43	Cabernet Sauvignon	3.93
Goldburger	5.39	Blauer Portugieser	2.19
Scheurebe	2.35	Merlot	1.57
Traminer	1.23	St. Laurent	0.30
Neuburger	0.56	Cabernet Franc	0.21
Sauvignon blanc	0.52	Schilcher	0.04
Bouvier	0.51	others	0.00
Sylvaner	0.34		
Muskat-Ottonel	0.32		
Grauer Burgunder	0.32		
Muskateller	0.23		
Frühroter Veltliner	0.00		
Furmint	0.00		
Jubiläumsrebe	0.00		
Roter Veltliner	0.00		
Rotgipfler	0.00		
Zierfandler	0.00		
others	7.39		

The major grape varieties according to area

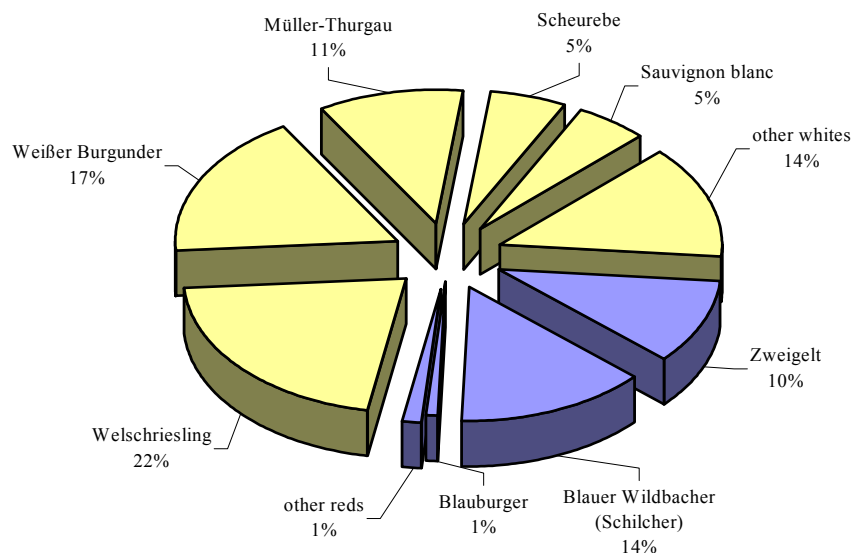


Wine growing area Steiermark

Vineyard Area measured in hectares sorted by grape variety

<u>Total white grape area</u>	<u>2,419.46</u>	<u>Total black grape area</u>	<u>861.45</u>
<u>Varieties:</u>		<u>Varieties:</u>	
Welschriesling	695.91	Blauer Wildbacher (Schilcher)	460.72
Weißer Burgunder	567.15	Zweigelt	330.62
Müller-Thurgau	350.73	Blauburger	21.95
Scheurebe	180.07	Blaufränkisch	16.7
Sauvignon blanc	177.83	Cabernet Sauvignon	6.72
Muskateller	85.74	St. Laurent	5.64
Riesling	73.92	Blauer Burgunder	5.35
Traminer	72.25	Blauer Portugieser	4.92
Grauer Burgunder	65.94	Merlot	1.06
Goldburger	51.92	Cabernet Franc	0.48
Gemischter Satz	44.67	Gemischter Satz	0
Sylvaner	10.53	others	7.29
Grüner Veltliner	5.02		
Muskat-Ottonel	4.59		
Bouvier	1.87		
Neuburger	0.26		
Frühroter Veltliner	0		
Furmint	0		
Jubiläumsrebe	0		
Roter Veltliner	0		
Rotgipfler	0		
Zierfandler	0		
others	31.07		

The major grape varieties according to area

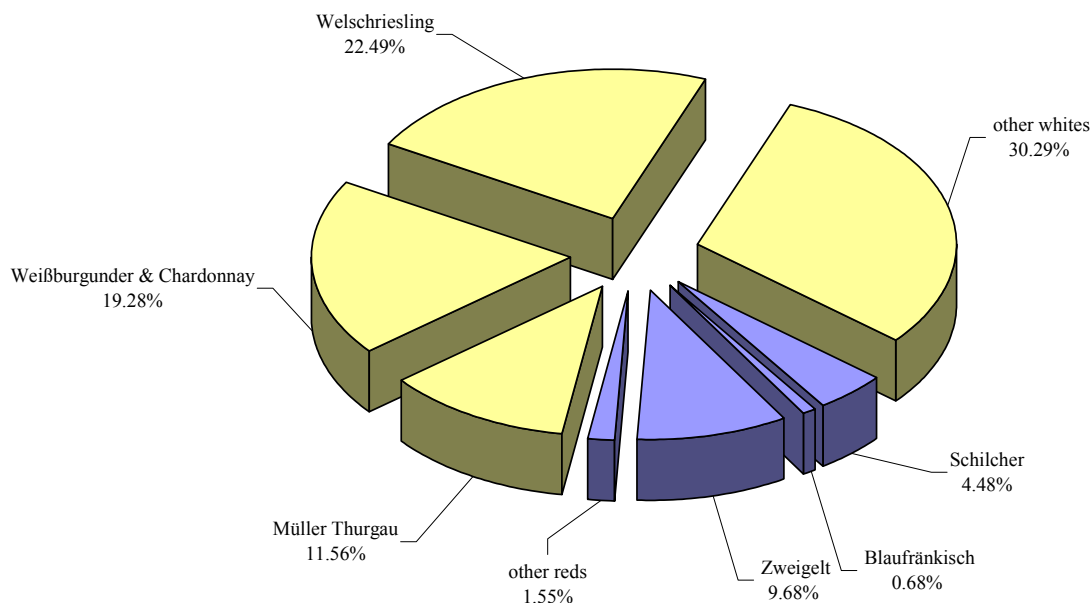


Wine growing area Südsteiermark

Vineyard Area measured in hectares sorted by grape variety

<u>Total white grape area</u>	<u>1,454.11</u>	<u>Total black grape area</u>	<u>284.84</u>
<u>Varieties:</u>		<u>Varieties:</u>	
Welschriesling	391.10	Zweigelt	168.32
Weißer Burgunder	335.33	Blauer Wildbacher (Schilcher)	77.89
Müller-Thurgau	201.01	Blaufränkisch	11.76
Sauvignon blanc	147.43	Blauburger	8.02
Scheurebe	107.35	St. Laurent	4.88
Muskateller	78.94	Blauer Portugieser	4.21
Riesling	46.07	Cabernet Sauvignon	4.05
Grauer Burgunder	43.13	Blauer Burgunder	3.03
Traminer	40.36	Cabernet Franc	0.39
Gemischter Satz	26.88	Merlot	0.00
Sylvaner	8.27	Gemischter Satz	0.00
Goldburger	5.54	others	2.28
Muskat-Ottonel	2.77		
Grüner Veltliner	1.98		
Bouvier	0.95		
Frühroter Veltliner	0.00		
Furmint	0.00		
Jubiläumsrebe	0.00		
Neuburger	0.00		
Roter Veltliner	0.00		
Rotgipfler	0.00		
Zierfandler	0.00		
others	17.01		

The major grape varieties according to area

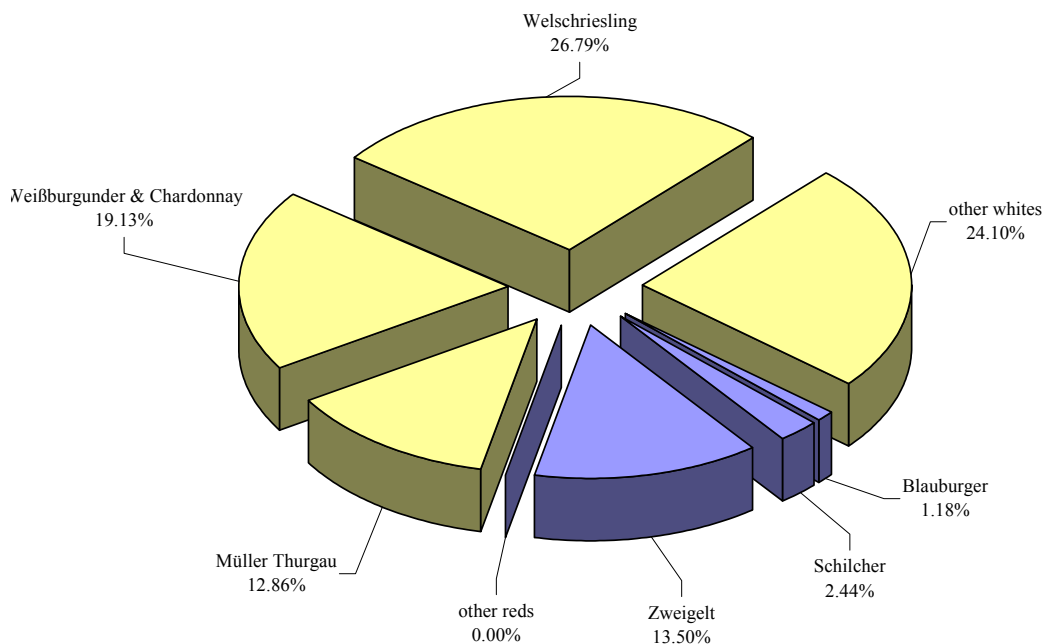


Wine growing area Südoststeiermark

Vineyard Area measured in hectares sorted by grape variety

<u>Total white grape area</u>	<u>906.92</u>	<u>Total black grape area</u>	<u>203.18</u>
<u>Varieties:</u>		<u>Varieties:</u>	
Welschriesling	293.14	Zweigelt	147.78
Weißer Burgunder	209.31	Blauer Wildbacher (Schilcher)	26.73
Müller-Thurgau	140.74	Blauburger	12.95
Scheurebe	71.29	Blaufränkisch	4.11
Goldburger	44.70	Cabernet Sauvignon	2.67
Traminer	31.20	Blauer Burgunder	2.18
Sauvignon blanc	26.68	Merlot	1.06
Riesling	26.00	St. Laurent	0.76
Grauer Burgunder	20.26	Cabernet Franc	0.09
Gemischter Satz	15.80	Blauer Portugieser	0.06
Muskateller	6.65	Gemischter Satz	0.00
Grüner Veltliner	2.97	others	4.80
Muskat-Ottonel	1.82		
Sylvaner	1.33		
Bouvier	0.92		
Neuburger	0.26		
Frühroter Veltliner	0.00		
Furmint	0.00		
Jubiläumsrebe	0.00		
Roter Veltliner	0.00		
Rotgipfler	0.00		
Zierfandler	0.00		
others	13.84		

The major grape varieties according to area

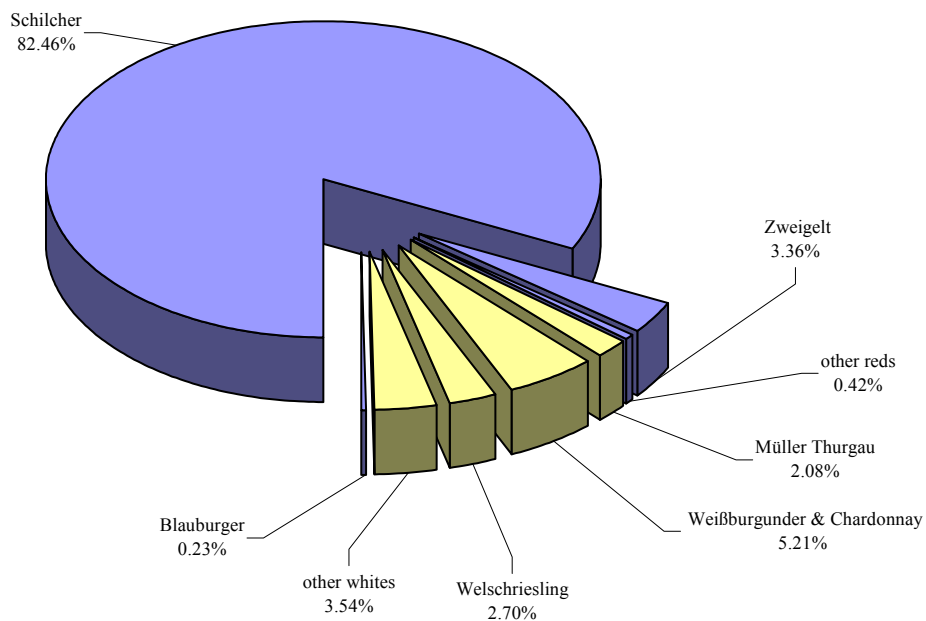


Wine growing area Weststeiermark

Vineyard Area measured in hectares sorted by grape variety

<u>Total white grape area</u>	<u>58.43</u>	<u>Total black grape area</u>	<u>373.43</u>
<u>Varieties:</u>		<u>Varieties:</u>	
Weißer Burgunder	22.51	Blauer Wildbacher (Schilcher)	356.10
Welschriesling	11.67	Zweigelt	14.52
Müller-Thurgau	8.98	Blauburger	0.98
Sauvignon blanc	3.72	Blaufränkisch	0.83
Grauer Burgunder	2.55	Blauer Portugieser	0.65
Gemischter Satz	1.99	Blauer Burgunder	0.14
Riesling	1.85	Cabernet Franc	0.00
Goldburger	1.68	Cabernet Sauvignon	0.00
Scheurebe	1.43	Merlot	0.00
Sylvaner	0.93	St. Laurent	0.00
Traminer	0.69	Gemischter Satz	0.00
Muskateller	0.15	others	0.21
Grüner Veltliner	0.07		
Bouvier	0.00		
Frühroter Veltliner	0.00		
Furmint	0.00		
Jubiläumsrebe	0.00		
Muskat-Ottonel	0.00		
Neuburger	0.00		
Roter Veltliner	0.00		
Rotgipfler	0.00		
Zierfandler	0.00		
others	0.22		

The major grape varieties according to area

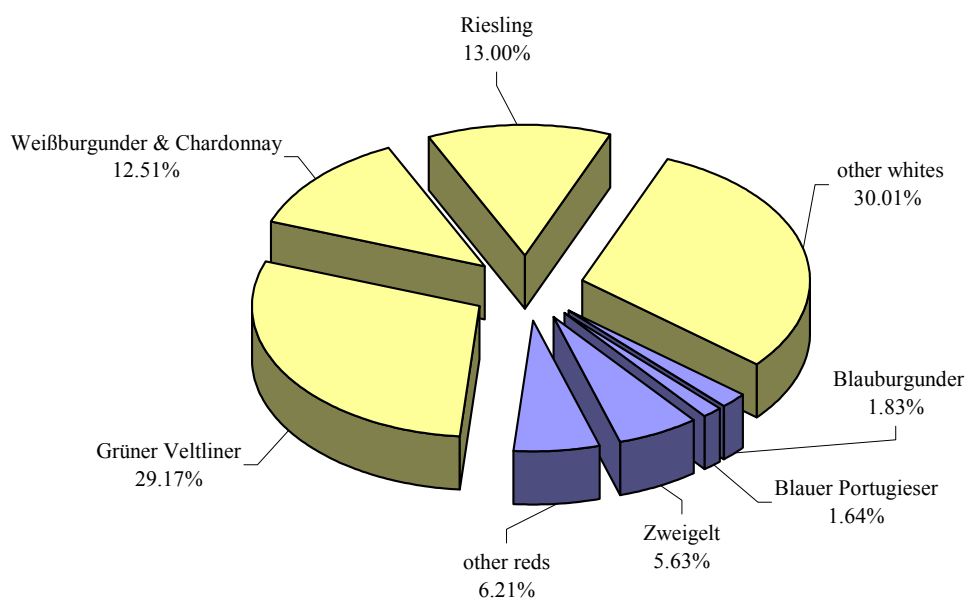


Wine growing area Wien

Vineyard Area measured in hectares sorted by grape variety

<u>Total white grape area</u>	<u>574.46</u>	<u>Total black grape area</u>	<u>103.84</u>
<u>Varieties:</u>		<u>Varieties:</u>	
Grüner Veltliner	197.86	Zweigelt	38.20
Riesling	88.17	Blauer Burgunder	12.39
Weißer Burgunder	84.86	Blauer Portugieser	11.10
Gemischter Satz	73.75	Blauburger	10.91
Welschriesling	32.06	Cabernet Sauvignon	9.13
Müller-Thurgau	24.14	St. Laurent	7.48
Neuburger	16.01	Gemischter Satz	5.49
Sauvignon blanc	8.54	Blaufränkisch	5.13
Traminer	7.83	Merlot	3.49
Goldburger	7.07	Cabernet Franc	0.45
Frühroter Veltliner	7.01	Schilcher	0.07
Grauer Burgunder	6.41	others	0.00
Sylvaner	3.96		
Muskat-Ottonel	3.04		
Muskateller	3.04		
Rotgipfler	2.59		
Scheurebe	1.53		
Roter Veltliner	1.47		
Bouvier	1.13		
Zierfandler	0.98		
Furmint	0.00		
Jubiläumsrebe	0.00		
others	3.01		

The major grape varieties according to area



1.2.2 Grape Varieties – Brief Description

Variety (White)	Cultivated Area (in %)	Important Growing Areas in Austria
Grüner Veltliner 17,479 ha	36.04	Niederösterreich, Burgenland, Wien
Peppery spice, fruity, usually dry. With a share of about a third of Austria's total viticultural area, the Grüner Veltliner is the most important variety grown in Austria. The quality spectrum of the Grüner Veltliner is sweeping, extending from light, effervescent wines that are best drunk young – as "Heuriger" – to <i>Spätlese</i> wines that are rich in extracts and alcohol and thus age particularly well.		
Welschriesling 4,323 ha	8.91	Burgenland, Steiermark, Weinviertel (Eastern part)
Spicy in a refined way, refreshing, fruity. The Welschriesling, which has long been found in Austria's vineyards, is not related to the Riesling (Rhine Riesling). For the most part Welschriesling wines are fresh, fruity and best enjoyed in their youth; but the variety can also produce an outstanding <i>sweet wine</i> with lasting bouquet and raciness.		
Müller-Thurgau (Rivaner) 3,289 ha	6.78	In all wine-growing areas
Slight Muscat flavour, round, soft. This variety owes its name to the Swiss botanist Hermann Müller from the canton of Thurgau. Müller-Thurgau wines are generally low in acidity and round with a slightly Muscat-like bouquet and mild taste. Apart from <i>Prädikat</i> wine, the Müller-Thurgau should preferably be drunk as new wine (<i>vins de primeur</i>).		
Weißburgunder & Chardonnay 2,936 ha	6.05	In all wine-growing areas
Weissburgunder: fine combination of fragrances, powerful, racy. If the grapes have attained full maturity, the Austrian Weissburgunder is a white wine rich in extracts with a fine almond-like taste and piquant acidity. The grape variety known internationally as Pinot Blanc usually develops very well in the bottle. Because of its discreet character it is suitable for blending with other varieties and for ageing in new, small oak barrels (<i>en barrique</i>). Chardonnay: juicy fruit, concentrated, piquant. In Steiermark, where it results in very fresh, slightly flowery wines, it is known as the Morillon. But it is increasingly being grown in Niederösterreich, Burgenland and Wien. Its fragrance is reminiscent of white bread. Its wines are very powerful and rich in extracts and retain a pleasant acidity even after long maturation; it improves further with bottle ageing.		
Riesling 1,643 ha	3.39	Danube (Wachau, Wien and other River Valleys)
Elegant fragrance, fine nuances, raciness. In good vintage years the noble Riesling from Austria's best-situated vineyards produces one of the world's finest wines of this variety. Its attractive bouquet usually has delicate notes of peaches, apricots and citrus fruits. Because of its piquant acidity, the Riesling is very racy and long on the palate; it constantly develops and thus ages very well; this applies in particular to the rare <i>Spätlese</i> and <i>Auslese</i> wines (or the <i>Wachauer Smaragdwein</i>).		
Neuburger 1,094 ha	2.26	Thermenregion, Wachau, Neusiedlersee and Neusiedlersee-Hügelland, Wien
Nutty, full-bodied, mild. According to tradition, the Danube gave Austria this special variety, exclusive to this country. Legend would have it that in 1850 an unknown type of vine was washed ashore. It was planted by the winegrowers and given the name Neuburger. The Neuburger grape produces elegantly reserved white wines, sometimes somewhat neutral in fragrance and of powerful but mild manner; its fine, nutty taste is characteristic.		
Frühroter Veltliner (Malvasier) 626 ha	1.29	Niederösterreich
Very delicate, almost neutral bouquet, remotely reminiscent of marzipan or candyfloss. This early-ripening variety, which by the way is not related to the Grüner Veltliner, is grown in areas north of the Danube and in the Thermenregion, where it produces very early-ripening, round and soft wines with a delicate spicy veil. Because of its rather low acidity, the Frühroter Veltliner is very well suited to producing new wines (<i>vins de primeur</i>), best enjoyed in their youth. Other variations are the more or less dry <i>Spätlese</i> and <i>Auslese</i> wines, in which the relatively high alcohol content provides the appropriate support.		
Muskat-Ottonel 418 ha	0,86	Neusiedlersee and Neusiedlersee-Hügelland
Intensive bouquet, grapey, mild. Depending on the degree of maturity of the grapes, the Muscat bouquet is more or less pronounced; because of its low acidity the Muskat-Ottonel is very mild and supple. Dry types, which should be drunk young, make a good <i>apéritif</i> : the sweet <i>Prädikat wine</i> – which ages well – is suitable with dessert. There are very promising vineyard areas around Lake Neusiedl (Neusiedlersee).		
Traminer 363 ha	0.75	In all wine-growing areas
Intensive aroma, full-bodied, soft. This highly aromatic white wine is easy to recognise by its intensive fragrance of roses and dried fruit. There are three varieties of Traminer in Austria: the clearly predominant Roter Traminer, the especially spicy Gewürztraminer and the almost extinct Gelber Traminer. Despite its low acidity, the Traminer ripens reliably, and thus produces an interesting <i>Prädikat</i> wine.		

Bovier	365 ha	0.75	Burgenland
Discreetly grapey with delicate Muscat aromas, this extremely early ripening grape variety is used primarily for the production of fresh fruit juice (<i>Most</i>) and young wine in full fermentation (<i>Sturm</i>) in the wine-growing area of Neusiedlersee. Although its importance has declined in recent years, it is still used for making <i>Prädikat</i> wine of high and even outstanding quality, in which its fine spice notes provide polish. It is particularly well suited for making blended dessert wines.			
Sauvignon Blanc (Muskat-Sylvaner)	314 ha	0.65	In all wine-growing areas
Paprika spice, vivacious, piquant. With the current wave of new plantings it is easy to forget that this grape variety was planted in Austria more than a hundred years ago. Its paprika-like spice is replaced over a long period of ageing by aromas of asparagus and black currants. Very fresh and stimulating with a racy acidity structure, the Sauvignon is an elegant, fruity wine of unmistakable character that also ages well in the medium term.			
Goldburger	309 ha	0.64	Burgenland
After an initial wave of planting, this new strain from the oenology school in Klosterneuburg has not met with the expected acceptance. In general its bouquet is grapey to neutral, reminiscent at its best of the citrus spice of the parent Orangetraube. The other partner in this cross was the late-ripening Welschriesling. Because of its early ripening this grape variety is now used primarily for the production of finer <i>Prädikat</i> wine.			
Veltliner Rot	258 ha	0.53	Niederösterreich
When yields are too high, this autochthon grape brings rather thin, acidic wines, but with good clone selection and rigorous yield restrictions, wines of deep concentration and intense aromas with raisin nuances are achieved. Despite high extract concentration, the variety's excellent acidic structure gives good balance to an often relatively high alcohol content. Some of the most interesting wines from this rare grape variety are found in the Wagram district of Donauland.			
Ruländer (Grauburgunder, Pinot Gris)	293 ha	0,60	Niederösterreich and Burgenland
Rather dark yellow-gold, sometimes with a clear coppery light; bouquet reminiscent of caramelised sugar and white bread, at best with peach and apricot fruit as well. Despite its merits this grape variety from the Burgundy family –and perhaps even its oldest “ancestor” –has failed to become fully established in Austria. Particularly with long ageing, Ruländer wines have an impressively rich body and supple, almost oily fullness, sometimes combined with rusty-smoky components. In hot vintage years the acidity of the Ruländer can be somewhat low, allowing the alcohol to gain the upper hand. The high-quality wines age outstandingly well, preserving their concentrated character for a long time. Along the Lake Neusiedl (Neusiedlersee) first-class dessert wines are made from the Pinot Gris grape. Due to its high sensitivity to noble rot it is convincing both as a pure variety and as a component in a sweet white-wine blend.			
Zierfandler (Spätrot) und Rotgipfler	98 and 118 ha	0.45	Thermenregion
Nutty spice, robust, elegant. Even in mediocre vintage years this grape variety quickly attains qualities from <i>Spätlese</i> upwards. Typical are the bouquet of almonds and pistachios as well as the fullness and elegance on the palate. Because of its powerful acidity the Zierfandler also has a relatively long maturation period; this applies all the more to <i>Prädikat</i> wine. With its regional counterpart, the Rotgipfler, it is often blended and is then known as the Spätrot-Rotgipfler.			
Grüner Sylvaner	53 ha	0.11	In all wine-growing areas
Reticent fruity notes with echoes of pears, sometimes with rather leathery or nutty spice notes. This grape variety, which is very popular in the German wine-growing areas of Franconia (Franken) and Rheinhessen (Rheinessen) has lost much of its popularity in Austria in recent years. If this trend continues, this variety will continue to fall into oblivion and soon be considered a rarity. It is occasionally grown in most Austrian wine-growing areas from Südsteiermark to northern Weinviertel, where in good vintage years it produces discreet wines with more herbal spice than primary fruit aromas.			
Other high-quality varieties	2,166 ha	4.47	In all wine-growing areas
Variety (Red)	Cultivated Area (in %)	Important Growing Areas in Austria	
Zweigelt blau	4,350 ha	8.97	In all wine-growing areas
Cherry fruit, attractive, velvety. This variety was named for the Austrian plant-breeder Prof. Fritz Zweigelt, who created this successful cross of Blaufränkisch and St. Laurent. As new wine the Zweigelt has a pronounced fruity bouquet that becomes rounder and finer with ageing. It ranges in quality from a light table wine to be enjoyed in its youth to powerful wines for ageing. The sturdy Zweigelt vine produces good results in all of the domestic red-wine areas and is thus considered Austria's great red-wine prospect.			
Blaufränkisch	2,641 ha	5.45	Burgenland
Dark berry notes, astringent-spicy, medium tannin levels. The name Blaufränkisch (literally “blue Franconian”) probably dates from the time of Charlemagne, when all high-quality varieties were classified as “Franconian” (<i>fränkisch</i>) while those of lesser value were called “Hunnic” (<i>heunisch</i>) and eliminated. In its youth this Austrian speciality is an impetuous, deeply fruity red wine, which with ageing becomes more velvety and supple, gaining additional facets.			

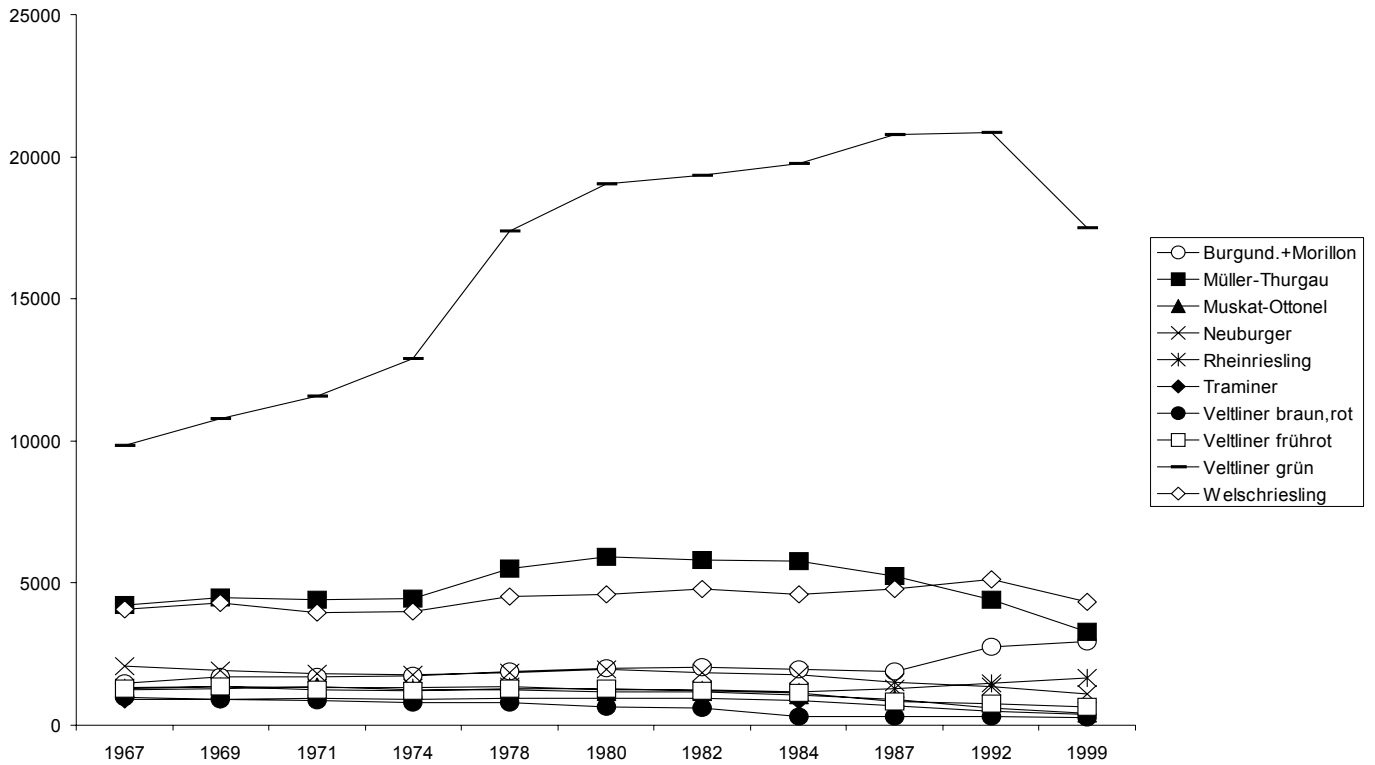
Blauer Portugieser	2,358 ha	4.86	Niederösterreich and Burgenland
Grapey, mild, low in tannins. The Blauer Portugieser is said to have been brought by a wine merchant from Porto to Niederösterreich, more specifically to Bad Vöslau. Because this grape variety develops very quickly, it should generally be drunk in its youth. In good years the Thermenregion in particular produces mild and juicy red wines with soft tannins and the pleasant aroma of violets. But grapey and harmonious Portugieser grapes also grow on the “red-wine islands” of the Weinviertel.			
Blauburger	884 ha	1.82	Niederösterreich
Blauer Burgunder (Pinot Noir)	409 ha	0.84	Niederösterreich, Burgenland and Wien
Discreet bouquet, elegant, soft tannins. Despite some new vineyard planting, this grape variety, which made the red wines of Burgundy famous, is still under-represented in Austria. The Pinot Noir has a very fine bouquet that is difficult to describe, best perhaps as reminiscent of raspberries or almonds. Its taste has lots of fruity charm and elegance. Despite its delicate structure it ages better than many wine-lovers assume. In good – and especially in dry – vintage years it will produce remarkably fine wines in Austria as well, for example in the Thermenregion or in Vienna (Wien).			
St. Laurent	415 ha	0.86	Niederösterreich and Burgenland
Fine, unmistakable aromas of amarelle cherries and dark berries distinguish this indigenous Austrian red-wine variety. Because of several unpleasant qualities, such as its susceptibility to blossom drop and <i>Botrytis</i> , this grape variety is rightfully considered to be difficult and has fallen into disfavour in recent years. Particularly in dry years, this grape produces very noble and supple wines in the wine-growing areas of northern Burgenland and in the Thermenregion. To a certain extent it resembles a more powerful variant of the Pinot Noir and thus is undergoing a certain renaissance at the moment. With its delicate tannins, the St. Laurent can give red-wine blends added flair.			
Blauer Wildbacher (Schilcher)	464 ha	0.96	Weststeiermark
Grassy, piquant spice, very pronounced acidity. Perhaps the most independent and certainly the most original rosé wine of Central Europe is planted almost exclusively in the wine-growing area of Weststeiermark. Only on the slate soils at the foot of the Koralpe does it reveal its inimitable bouquet of grassy, herbal spice. Racy acidity is predominant in the taste. The extremely effervescent wines made from Wildbacher grapes should be drunk very young in any case. The Schilcher owes its name to its shimmering (<i>Schillern</i>) in an extremely wide variety of nuances, which extend from a pale grey-rosé to a powerful strawberry red. The Schilcher is particularly fine as an apéritif or accompaniment to a hearty snack.			
Cabernet Sauvignon	312 ha	0.64	Burgenland, Carnuntum and Thermenregion
The complex bouquet of this grape variety can vary from bell pepper, red currants, and nettles (by rather high yields) to dark, ripe berries with sweet components. The abundant tannins of Cabernet are often enhanced by the use of small oak barrels, which can add nuances of chocolate and cacao. This widely spread international variety is an ideal partner for powerful red wine blends. The rather late-ripening fruit makes site selection a priority.			
Merlot	112 ha	0.23	Niederösterreich and Burgenland
This very adaptable grapevine has found another good home in the Austrian climate and soils. The loose bunches of small grapes ripen early making green, grassy tones easy to avoid and fully ripe, juicy berry aromas and supple tannins attainable. Merlot is an excellent blending partner in red wines.			
Syrah	n.a.	n.a.	
This old variety of French origin has been making a victory march through the wine world, especially the New World, in recent years. Merlot is frequently of deep, even opaque colour and the riper the fruit, the more discreet the nose. Kitchen herbs and eucalyptus smoky tobacco and spicy notes make up the classic bouquet and are sometimes accompanied by cedar and pepper nuances. Aus differs from its New World counterpart through a more discreet aroma and more elegant fruit, usually showing deep berry flavo-pleasant yet distinctive tannic structure.			
Rössler	n.a.	n.a.	
This new crossing from the Vinicultural College Klosterneuburg is undemanding of soil type and location aspect as well as being robust and resistant to frost and disease. These virtues make it possible to view Rössler as environmentally friendly. Large bunches with small grapes ripen relatively early and bring velvety red wines with abundant extract and tannin, good concentration, power, and character. Good colour extraction with violet tones is typical for this variety as are intensive wild berry aromas.			
sonstige Qualitätssorten	1.715 ha	3,53	in allen Weinbaugebieten

n.a. Data not available

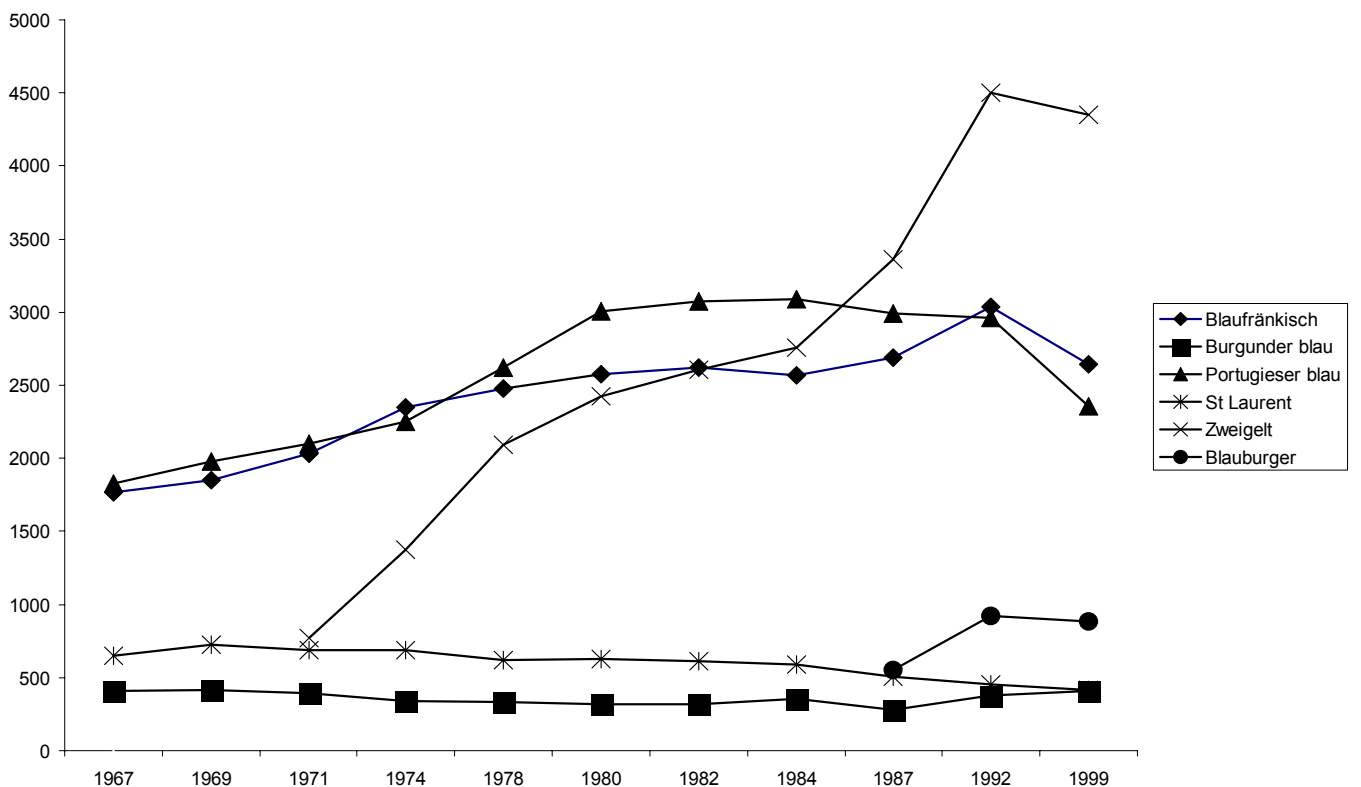
Source: Statistics Austria

1.2.3 Development of the Area under Cultivation until 1999

White Wine Varieties in Austria



Red wine Varieties in Austria



Source: Statistics Austria

Charts: HBLA and BA Klosterneuburg

1.3 The Grape Varieties and their Origin

From the article “Information Worth Knowing about Our Grape Varieties” (“Wissenswertes über unsere Rebsorten”) by **Dr. Ferdinand Regner**, Federal College of Viticulture and Pomology, Klosterneuburg, Vine Breeding Department. From: *The Wine Grower (Der Winzer)* 11/99

The classical grape varieties that we have been cultivating in our vineyards for centuries all carry the secrets of their origins in their DNA. The history of their development becomes comprehensible only by analysing the DNA of each variety and then comparing their genetic profiles. In this manner relationships can be discovered, origins reconstructed and the leading varieties recognised. A comprehensive analysis of the grape varieties is like a journey to bygone times but remains relevant to the viticulture of today. The basis for this analysis of our grape varieties is provided by the methods of molecular biology. For those interested in viticulture, better knowledge of the origins of our grape varieties represents a considerable expansion of our understanding.

The catalogue of Austrian grapes has been treated in extensive studies, so that much is already known about the familiar varieties. The origins of several of them can now be explained using information about the parent varieties, or at least one of them. Distinctions based on grape colour are quite irrelevant in a genetic context, as illustrated by the Burgundy grape, and will be disregarded here. Analyses of a wide variety of Burgundy clones have demonstrated that the differences between individual clones, e.g. of the Pinot Noir grape, are greater than between the colour types.

Bianca:

New Hungarian strain: because of the genetic profile, its origin as Bouvier x SV 12375 is beyond a doubt.

Blauburger:

This variety resulted from a Blauer Portugieser x Blaufränkisch cross, in accordance with information provided by its breeder, Prof. Fritz Zweigelt.

Blauer Burgunder (Pinot Noir):

The Burgunder variety derives from a Schwarzriesling x Traminer cross. Even previously, the Schwarzriesling was considered a Burgunder mutant, but the differences in appearance and in the genetic makeup preclude a clone mutation. The three various grape colours are thus genetically based.

Blaufränkisch:

The derivation of this variety from a Heunisch cross appears to be clear, but the second parent is unclear. Because of the great similarity, however, the Blauer Grober, Blauer Zierfandler as well as an unknown variety could be the second parent.

Bouvier:

Derives from a seedling crossed by Mr. Bouvier in Bad Radkersburg. One parent was a Burgunder; the second has not yet been determined.

Grauer Burgunder, Weisser Burgunder (Pinot Blanc):

The varieties are genetically identical with the Blauer Burgunder. The various grape colours can be explained as a cross between varieties, resulting in the blue grape colour (Schwarzriesling) or grey or white grape colour (Traminer).

Chardonnay:

Although the German synonym Feinburgunder is inappropriate, the Chardonnay variety derives from a Burgunder x Heunisch cross. Morillon is a variety of its own and is also a Burgunder cross, although the second parent has not been determined. Most Morillon clones, however, are genuine Chardonnays and are only called Morillon in error. But since the name Morillon is older than the name Chardonnay it may be assumed that the distinction was made very late. Thus the differentiation of Burgunder based on individual clones creates problems even today.

Cabernet Franc:

This variety still bears traces of the wild grape and probably derives from it, although there are recognisable signs of a cross with *Vitis vinifera*.

Cabernet Sauvignon:

As indicated by the name, this variety derives from a Cabernet Franc x Sauvignon cross.

Frühroter Veltliner:

The origin of this variety is a Roter Veltliner x Silvaner cross. The synonym Malvasier is a problematic name because there are numerous other Malvasier varieties that have nothing to do genetically with this variety. In addition, the name Malvasia is applied in Italy very generally to many grape varieties, often coupled with a regional name e.g. del Lazio. Finally the Malvasia Rose du Po was recognised as being identical with the Frühroter Veltliner. But since both the Silvaner and the Roter Veltliner are very typically Austrian, domestic origins can be assumed for the Frühroter Veltliner.

Furmint:

The Furmint has been recognised as a Heunisch cross; the second parent must have borne a similarity to other Hungarian varieties.

Goldburger:

Tests confirm the information from the breeder that this variety derived from an Orangetraube x Welschriesling cross.

Jubiläumsrebe:

The origins of this variety do not correspond with the original information that it was a Blauer Portugieser x Blaufränkisch cross. Rather it derives from "Cross 48" conducted by Prof. Fritz Zweigelt between a Grauer Portugieser and Frühroter Veltliner.

Kadarka blanc:

This is identical with the variety Martinsriesling but is not directly related to the Blauer Kadarka.

Merlot:

Like Cabernet Sauvignon, this variety also derives from a Cabernet Franc cross; the second parent has not yet been determined.

Müller-Thurgau:

Bred by Prof. Hermann Müller from Thurgau, it derives from a Riesling x Madeleine Royale cross.

Comprehensive analysis has revealed that there is a high degree of correspondence between the varieties Madeleine Royale and Chasselas de Courtiller, but it has not been possible to prove them identical, as was earlier believed to be the case.

Muskat-Ottonel:

This seedling grown in France corresponds to a Gutedel x Muscat cross, although the Muskat variety could not be clearly defined.

Gelber Muskateller:

The family of Muscat varieties is extremely large and has been researched too little thus far to be clearly defined. The fact is that the Muscat varieties are all genetically related to one another, although not all of the immediate crosses can be defined by their derivation. Certain allelomorphs (genetic forms) may be found in most Muscat varieties.

Neuburger:

According to legend, this variety was fished from the Danube; it corresponds to a Roter Veltliner x Silvaner cross.

Riesling:

This descendant of a Heunisch cross with a so-called Franconian variety (Traminer seedling) may be assumed to be the origin of the Riesling variety.

Rotgipfler:

Derives from a Traminer x Roter Veltliner cross.

Sauvignon Blanc:

Also derives from a Traminer cross but must have mutated from a preliminary stage e.g. Sauvignon Rose.

Scheurebe:

The variety does not derive, as previously asserted, from a Riesling x Silvaner cross. The Riesling has been confirmed as one parent variety, but Silvaner is not a parent, nor has any other tested variety been deemed appropriate. Prof. Scheu has worked very intensively with wild grape varieties, and it is believed that one of them is the second parent. Unfortunately most of this collection of wild grape varieties has been lost in the course of time, and a final clarification now seems unlikely.

St. Laurent:

The name “Pinot St. Laurent” as a synonym for this variety is completely correct, since the St. Laurent is a Burgunder seedling.

Silvaner:

The Silvaner has been recognised as a domestic grape variety, a derivation of Traminer x Österreichisch Weiss. Its broader genetic background is the same as numerous classical varieties of Heunisch x Fränkisch. Österreichisch Weiss is a Heunisch seedling.

Traminer:

The Traminer may be considered to be a cross that developed from wild grape varieties. The most closely related grape is *Vitis silvestris* Gmelin.

Grüner Veltliner:

As mentioned earlier, the Grüner Veltliner is a Traminer descendant with genetic traces of the Veltliner.

Roter Veltliner:

This variety also corresponds to the types Veltliner Weiss, Silberweiss, Braun and Gelbling

Blauer Wildbacher:

Also derived from a cross; the Heunisch has been identified as a parent.

Zierfandler:

This variety is also derived from the Roter Veltliner. The second parent remains unknown so far but strongly resembles the Traminer.

Zweigelt:

The derivation of the variety Zweigelt corresponds to the breeding record of a Blaufränkisch x St. Laurent cross.

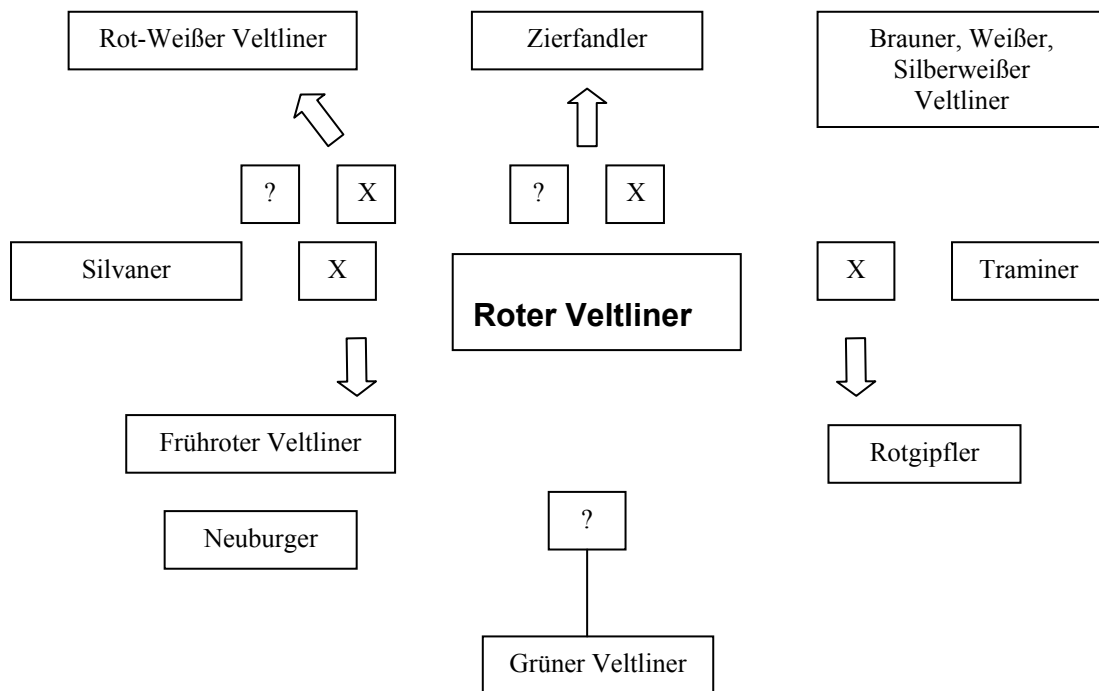


Illustration 1: The **Veltliner family**: the genetic relationships within the family of the Veltliner variety attribute a central role to the Roter Veltliner. A link to the Grüner Veltliner has not yet been discovered.

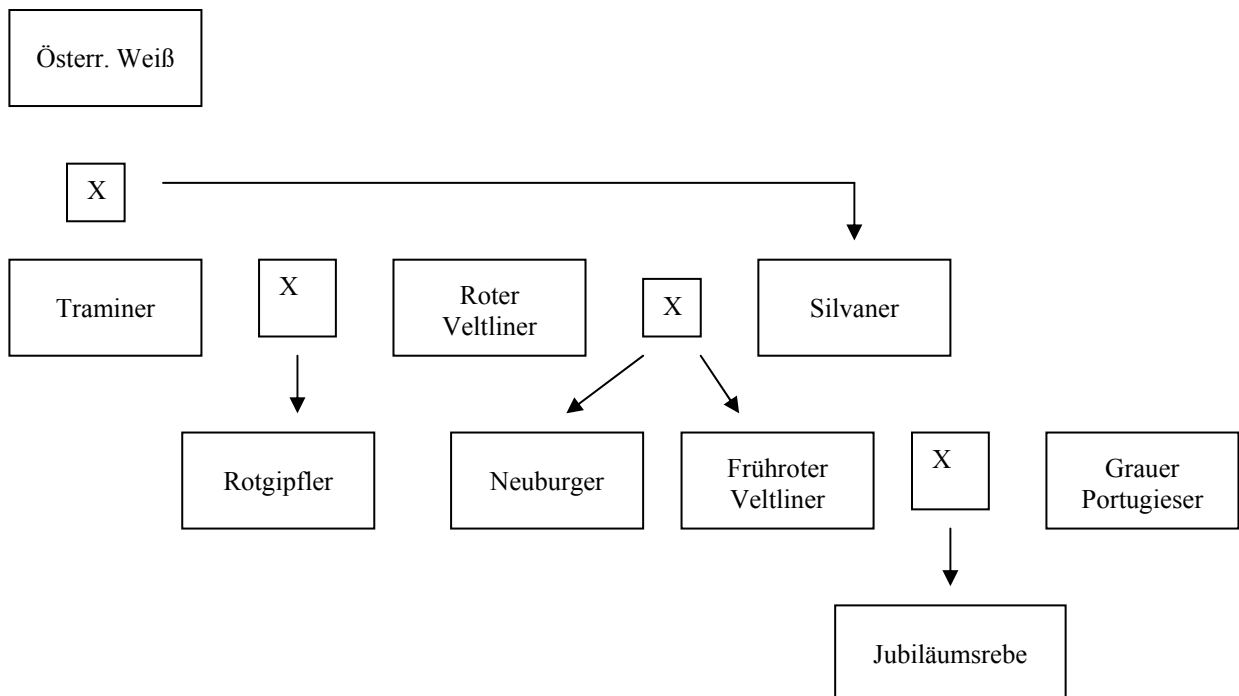
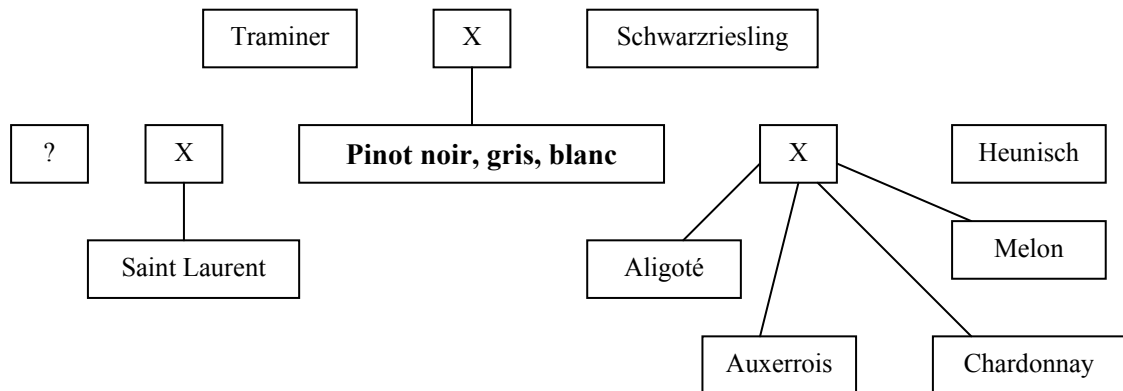


Illustration 2: Analysis of the varieties Silvaner and Frühroter Veltliner have identified the Traminer variety as an important ancestor.

Pinot pedigreeIllustration 3: The Burgundy Family:

With genetic analysis using simple sequence repeat (SSR) markers, several grape varieties of the burgundy family have been described and the relationships among them explained. It has not been possible up to now to distinguish between Blauburgunder (Pinot Noir), Grauburgunder (Pinot Gris) and Weissburgunder (Pinot Blanc); it can thus be assumed that the three colour variations come from the same genotype. The varieties Frühburgunder and Blauer Arbst also show the same SSR profile and are thus also of the burgundy type. The varieties Schwarzriesling (= Müllerrebe) and Farbklevner show a mutually identical profile and are clearly different from the burgundies. Samtrot has been recognised as a mutant of the Schwarzriesling grape. The profile of Schwarzriesling is very similar to that of the Pinot group, and it may be assumed that Traminer and Schwarzriesling are the parent varieties of that group. Numerous other Pinot relatives have been identified as descendants: St. Laurent is a Pinot offspring crossed with an unknown partner; Aligoté, Auxerrois, Melon and Chardonnay are white descendants of the Pinot grape. Based on its profile, a possible partner might be Heunisch, a very ancient variety.

1.4 Wine-growers in Austria - A current overall view

Basic survey of the area under vines (1999) (areas in hectares)

The following survey criteria were established by Statistics Austria for its agricultural-structure survey of wine:

- area under agricultural cultivation of at least 1 ha
- vineyard area of at least 2,500 m²

	Wineries with a vineyard area of ...									
	< 0,10 ha		0,10 to < 0,25 ha		0,25 to < 1 ha		1 to < 2 ha		2 to < 3 ha	
	number	area	number	area	number	area	number	area	number	area
Wine-growing area										
Neusiedlersee	1	0	38	7	858	460	528	754	290	715
Neusiedlersee-Hügelland	18	1	93	17	1 276	647	438	620	179	445
Mittelburgenland	6	0	22	4	446	248	192	277	94	226
Südburgenland	209	12	211	33	318	153	52	71	13	31
Thermenregion	7	0	44	7	309	165	188	270	119	292
Kremstal	3	0	23	4	476	245	148	213	74	184
Kamptal	2	0	10	2	477	257	178	254	114	281
Donauland	19	1	93	15	645	336	206	286	94	230
Traisental	7	0	83	14	290	156	101	144	25	62
Carnuntum	6	0	32	6	275	142	129	182	51	120
Wachau	7	1	43	7	278	148	117	165	77	191
Weinviertel	73	5	445	75	3 491	1 915	1 280	1 814	696	1 704
Südsteiermark	29	2	67	11	367	198	184	260	108	268
Weststeiermark	17	1	43	7	220	119	106	144	25	62
Süd-Oststeiermark	326	19	549	87	798	404	192	265	86	208
Wien (Vienna)	-	-	3	1	90	46	43	65	22	53
without classified wine-growing area	15	0	24	4	52	26	14	19	4	9
Federal States										
Burgenland	234	14	364	61	2 898	1 508	1 210	1 721	576	1 417
Niederösterreich (Lower Austria)	129	9	785	134	6 279	3 384	2 354	3 338	1 252	3 070
Steiermark (Styria)	375	22	662	105	1 387	721	482	669	219	539
Wien (Vienna)	-	-	3	1	90	46	43	65	22	53
others	7	0	9	2	12	6	7	9	2	4

	Wineries with a vineyard area of ...							
	3 to < 4 ha		4 to < 5 ha		5 ha and more		total	
	number	area	number	area	number	area	number	area
Wine-growing area								
Neusiedlersee	230	793	181	812	570	4 856	2 696	8 398
Neusiedlersee-Hügelland	143	490	103	457	245	2 124	2 495	4 800
Mittelburgenland	40	136	27	122	85	814	912	1 826
Südburgenland	3	10	2	9	7	43	815	362
Thermenregion	96	328	69	305	148	1 232	980	2 601
Kremstal	49	171	36	160	155	1 371	964	2 349
Kamptal	77	270	63	284	260	2 723	1 181	4 070
Donauland	64	220	57	254	149	1 343	1 327	2 686
Traisental	21	71	12	54	30	213	569	715
Carnuntum	23	80	22	97	37	254	575	881
Wachau	48	164	38	169	73	527	681	1 373
Weinviertel	461	1 604	334	1 495	941	8 094	7 721	16 707
Südsteiermark	68	235	58	260	77	699	958	1 932
Weststeiermark	13	44	6	27	10	128	440	532
Süd-Oststeiermark	29	99	17	74	15	126	2 012	1 283
Wien	16	54	8	36	35	367	217	621
without classified Wine growing area	4	14	1	5	-	-	114	77
Federal States								
Burgenland	416	1 429	313	1 399	907	7 837	6 918	15 386
Niederösterreich (Lower Austria)	841	2 914	631	2 818	1 793	15 759	14 064	31 425
Steiermark (Styria)	110	378	81	362	102	953	3 418	3 749
Wien (Vienna)	16	54	8	36	35	367	217	621
others	2	7	1	5	-	-	40	32

Again, the survey criteria were established by Statistics Austria for its agricultural-structure survey of wine:

- area under agricultural cultivation of at least 1 ha
- vineyard area of at least 2,500 m²

Source: Statistics Austria

1.5 The 2004 Vintage Year

The very changeable year 2004 got off to a positive start – with plenty of precipitation. Especially in the eastern wine growing areas there was a lot of snow, and after the heat wave of 2003 the vines could recuperate under a white duvet. Unfortunately, the weather continued just as wet and cool, and budding was delayed considerably in some cases. The sun refused to come out even in May and June, blossoming occurred late, and was partially marred by persistent rain. A natural limitation of yields at this early stage was the result.

When a persistently cool and rainy July delayed ripening further, pessimism began to spread among the producers. The change came with a radiant August and a similarly beautiful September, which even created some sun damage on younger vines. With the beginning of September cool nights began to accelerate the creation of deep aromas in the grapes. The rain returned just as the harvest of early varieties had begun, and it continued for most of October. In the Danube valley and its subsidiary river valleys, but also in the Weinviertel and the Northern Burgenland, persistent fogs and high pressure episodes created additional complications, as the resulting high humidity gave the grapes hardly a chance to dry off between rain falls. This created ideal conditions for noble rot, and the harvest of the ripe premium white wines and late red varieties such as Blaufränkisch and Cabernet around Halloween was often a race against time, and against spreading Botrytis.

One man's loss is another man's gain: the sweet wine producers could hardly suppress contented smiles. Late and quickly, they harvested great amounts of concentrated nobly-sweet grape material. The low temperatures necessary for ice wine, however, failed to materialize by mid December. Only Eisenstadt was an exception here.

In view of the changeable weather conditions, the most important white varieties will show a considerable bandwidth of qualities. Strong fungal attacks required painstaking protection and very careful green harvest. Targeted and sustained work in the vineyard, however, also made possible very high sugar gradations by early October, even if sugar levels did not continue to rise afterwards, and the grapes did not concentrate through evaporation because of the high humidity.

Because of their almost ideal acidity, the first young wines taste fresh and racy, though never too aggressive. In concert with good extract values, these will become well-balanced and animating wines, perfect vehicles for varietal typicality. Especially Grüner Veltliner and Sauvignon Blanc will profit from this, but also Muskateller and Chardonnay. Some of the late-harvested Riesling are not yet ready.

The quality of those premium white wines traditionally harvested in November is still an open question. Apart from the pressure of botrytis, there are great losses in quantity, but sophisticated vintners might achieve superbly interesting and complex wines. In Styria, some producers have already announced that they will not bottle single-vineyard wines, others will only create very small batches of these. Otherwise, we can hope for many fresh and lean wines, in the well-known "classic" Styrian style. The late and sudden noble rot has created a multitude of sweet wines in the bastions of nobly-sweet wines in the northern Burgenland; here, qualities and quantities are reminiscent of 2002 or even 1998, though it is still too early to pronounce on the style of these wines.

It is a fairly reliable rule of thumb to assume that in Austria, hot and dry years favour red wines, while cool and humid years are better for whites. Fortunately, there are also years that offer ideal conditions for white and red: such years were 1999, 1997, and 1993. After the controversial vintage 2004 we are observing a different phenomenon: cool and changeable weather resulting in top qualities for some red wine types. This is true particularly for Zweigelt, St Laurent and Pinot Noir, which were harvested before the great rains around Lake Neusiedl, but also in the Lower Austrian red wine islands of Thermenregion and Carnuntum. These are very attractive wines with beautiful colours, power, and great length. High sugar levels resulted in alcohol similar to 2003, but the aromas will probably prove to be much deeper and more complex in 2004.

In Middle and Southern Burgenland, too, the main varietal Zweigelt has created some very powerful and substantial red wines, while the late-ripening Blaufränkisch is lighter than in previous years, though not without spice and character. French varieties such as Cabernet and Merlot presented more problems, and suffered from short maturation periods. Only few of them will have sufficient substance for barrique vinification.

1.6 The 2003 Vintag Year

There was little time for gentle spring sentiments at the beginning of last year's warm season. Already a week after Easter an early heat wave swept over the country, and except for a cool week each during May and August, four searingly hot months followed. Hail storms in mid-May, which devastated parts of the Vienna vineyards and reduced yields there drastically, were the only negative aspects of an otherwise highly promising early growing season, with good and easy blossoming in dry and warm conditions.

The hot and almost rain-free summer caused the plants to build up a considerable advance on the normal vegetative cycle, despite the fact that some younger vines suffered from the dryness. In view of the predominantly Mediterranean climatic conditions (the Styrian capital of Graz recorded top temperatures of 40 degrees Celsius) the growers had to demonstrate great flexibility: during "normal" years the grapes have to be liberated from overhanging leaves in order to assure ripening, this year necessitated the reverse, and many producers decided to provide the grapes with foliage "parasols" in order to prevent sunburn and other signs of stress. The competition between vines and other plants in the vineyard also had to be limited to a minimum in 2003.

Earlier than ever before, and in conditions that reminded more of Sicily than of Austria, the vineyards on the eastern banks of Lake Neusiedl were harvested already from 20 August onwards, for Sauvignon, and 25 August for Pinot Noir. In the hotter parts of the country Zweigelt and St Laurent had to be harvested soon afterwards; the year 2000, with its shrunken, raisin-like berries was an experience none of the growers was keen to repeat. During the last week of August, the weather suddenly changed, and temperatures dropped as low as ten degrees. The Indian summer that followed during September was warm once more, but nights remained noticeably cooler and fresher, causing a slowing down physiological ripening, ideal for the development of more complex aromas in the grapes. There were no further significant incidences of rain until mid-October, assuring the perfect health of the grape material.

Even during a hot year such as 2003, which favours high alcohol and low acidity, the white wine country Austria shows a wide variety of white wine types. This may not be an ideal vintage for lighter, fruit-driven and fresh whites, but suitably early harvests made it possible nevertheless to preserve the racy acidity making some of these wines justly famous. The dryness, however, raises questions. In 2000, similar conditions led to elevated tannin contents and occasionally correspondingly bitter aromas. *A propos* 2000: will this year's whites be comparable with those of 1992, the last great hot vintage? It may still be too early to give a definite answer, but the cool September nights may just have saved the day by making sure that acidity did not sink too far. The strong increase in fruit aromas during the last three, four weeks, which gave the grapes such depth and harmony, was as fascinating as it was surprising.

Varietal character also seems to be quite clearly pronounced, and Riesling, Grüner Veltliner and Chardonnay are quite easy to distinguish even as grapes. The aromatic varieties such as Muskateller show wonderful qualities this year, while the jury is still out on Sauvignon Blanc, which may have suffered from stress. Traminer, too, could be marked by often very low acidity. Ideal PH values will favour especially white wines fermented in barriques, such as Burgundian varieties or the ever-capricious Rotgipfler.

The 2003 vintage will feature only low quantities of dessert wines, as occurrences of botrytis were extremely limited, and even mid-December frosts did not suffice for the production of ice wines.

Expected red wine qualities are very much easier to outline. Those who did not succeed in making a wonderful red wine this year have only themselves to blame. Even the Burgundian varieties show themselves enormously deep in colour, and dark, profound aromas are matched by an unusual richness, creating red wines which will be as subtle as they are powerful. First tastings show wines with appreciably more firmness and bite than 2000. Skeptical voices complaining about too much sun seem to miss the point that varieties like Blaufränkisch, Cabernet, Merlot and Syrah cannot have too much sun, especially in our parts. Zweigelt and St Laurent show deep, velvety fruit, while Pinot Noirs will still have to prove that their fine structure did not suffer from the summer heat. There will be red wines full of body and generosity, and especially Blaufränkisch and Cabernet Sauvignon, which present a sensational fruit this year, carry the hopes of many of the country's top producers.

1.7 Brief Characterisation of the Vintages 2002 to 1960

2002

A mild, dry winter was followed by an amiable and equally dry spring. Flowering at the end of May was unproblematic and resulted in good fruit set. Continued warm weather throughout the summer, interspersed with thundershowers brought a lead in fruit maturity that appeared to rival that of the hot 2000 vintage. Certain parts of the wine areas Wachau, Kamptal, and Kremstal suffered disastrous damage from the tremendous precipitation volume during the second and third week of August and the threat of rot required urgent attention from vintners in vineyards all over Austria. Some wet, variable weather continued in autumn but precipitation was distributed among the wine areas unevenly with Central and South Burgenland profiting from dryer, warmer harvest weather. Considering all the pranks of the weather, the wine quality shows quite encouraging results which can be attributed only to the

pedantic work in the vineyards. All in all, for white wines this vintage has a character in between 1999 and 2001 with good prospects for medium-term ageing. In the regions Weinviertel and Thermenregion the results were particularly good, and here the assessment “excellent” seems fully justified. An early appearance of botrytis also led to a considerable quantity of sweet wines, whose character and quality appear promising for long-term aging. The reds all show good colour and fruit, carried by soft tannins. Particularly successful are the Blaufränkisch of Central and Southern Burgenland as well as the earlier ripening varieties St. Laurent and Pinot Noir. A total vineyard area of 46,000 ha brought a total of 2.6 Mio. hl wine in the 2002 vintage. This result is 10% above the yearly average.

2001

A total vineyard area of 46,200 hectare (-1%) brought a total of 2,530,600 hl (+8%) wine for the 2001 vintage. This result is 5% above the yearly average of 2,418,000 hl. 1.759,200 hl meant a 6% increase for white wines and 771,400 hl and increase of 14% for reds.

A dry winter which was so mild that it hardly deserved to be called winter at all was followed in most wine-growing areas by a spring that was dry and pleasant, allowing the vines to develop normally. The hot and summery weather in May even brought to mind the heat records of 2000. After a good blossoming period right up to mid-June, a cool and rainy July finally brought the much-needed precipitation and a chance for the plants to recuperate. August was so hot and sunny that an early harvest date seemed probable. The weather changed promptly as the school year started bringing a September with seemingly endless rains. The last weekend of September finally brought a change for the better and a spell of pleasant weather remained nearly uninterrupted throughout October.

The 2001 vintage whites are fruit-driven and spicy, with good varietal character and a textbook expression of the fine acidity, which is so appreciated by Austrian wine lovers. Lower Austria's predominant grape variety, Grüner Veltliner, had exceptional success in all style categories. White wines from the burgundy family and also Sauvignon Blanc showed good acidic structure and typical varietal character. Like the whites with their clarity and intense fruit, the 2001 reds show great depth of fruit and elegance. While the previous vintage brought more powerful wines, the reds from 2001 will be able to make up for their lacking punch with great charm. The quality of the 2001 red wines exceeds that of the 1995, 1996, and 1998 vintages and has brought both wines evolving early as well as growths of substance. The varieties Zweigelt, St. Laurent and Blauburgunder (Pinot Noir) were particularly successful, but also the Blaufränkisch from Mittelburgenland and Südburgenland brought quite good results. September was ideal for botrytis and guaranteed a slow and continuous spread of noble rot and excellent dessert wines were produced in Burgenland rivalling even the great sweet vintages 1998 and 1999. The Seewinkel district on the east bank of Lake Neusiedl managed to harvest significant quantities as well as remarkable quality.

2000

With 2.34 million hl, the 2000 harvest lay 3% below the yearly average of 2.4 million hl and 17% below the previous year. This decrease was due to the weather, which was sunny with high temperatures and very dry. The winter was wet, but not too cold. A warm dry spring brought ideal vegetation conditions. April and May brought summer-like temperatures encouraging an early flowering. Cool, damp weather brought vines the needed precipitation for development. Because of the extremely hot August, the gape berries were small and the amount of juice low. The harvest was up to three weeks earlier than usual in many regions, making it the earliest harvest since 1794.

The white wine vintage 2000 didn't have the fruit charm and extract of the 1999 vintage, but it definitely did not have the character of an exceedingly hot year either. Since neither the spring nor summer was extreme, the developed grape berries were able to ripen under relatively good conditions. The red wines are deep-coloured, compact, and exceptionally fruity; one may speak of a centennial vintage. Because of the resistant appearance of botrytis, noble sweet wines were produced in small quantities only.

1999

The 1999 wine harvest of almost 28 million hl was 4% higher than that of the previous year. The reason for this increase was the absence of serious frost damage in the main growing areas as well as an adequate supply of water during the vegetative period. Flowering lasted from the middle to the end of June. It resulted in excellent setting without serious coulur. The warm, rainy summer promoted good development of the leaves. However, there was hail damage in both Lower Austria and Styria over an area of about 1000 ha. A variable August was followed by an unusually mild, sunny September, which promoted ripening and created the conditions for an excellent vintage. Optimal weather conditions in October with mild, sunny days and cool nights promoted the formation of aroma in the grapes. The long vegetative period produced grapes rich in extracts, and powerful, well-structured white and red wines were the result. Clear fruit typical of the variety and character typical of the region were other logical consequences of an entirely successful vintage year. This also applies to Austria's famous sweet-wine regions, such as Seewinkel and Rust. The noble rot caused by *Botrytis cinerea* created optimally concentrated grapes at the right time.

1998

In 1998 Austria harvested c. 2,700,000 hl of grapes. Compared with the previous year this was an increase of more than 900,000 hl (+50%). This can be attributed to the smaller losses due to frost damage in comparison to the previous year and the favourable climatic conditions during the summer months. Flowering lasted from early to mid-June and was completed about 14 days earlier than in an average year. The grapes set very well without significant losses due to blossom drop. The rainy but warm July encouraged good foliage development. It was followed by a hot, sunny August, which favoured ripening, and expectations were extremely high. Following several rainy days at the beginning of September the early varieties were harvested right on time during a spell of fine weather. After that the weather was variable and, despite a fairly long sunny spell in all the wine-growing areas and good harvest conditions, growers found it difficult to find healthy grapes ready for harvesting. Both the white and red grapes profited from gains in maturity made during the hot weather of August. In November extremely sweet grapes for *Prädikatswein* were still being harvested, making 1998 a great year for such sweet wines, reminiscent of the '89, '91 and '95 vintages.

1997

In 1997 Austria harvested 1,801,747 hl of grapes. The winter was marked by extreme temperatures as low as -30 C. Following late budding and average flowering, the first vegetative phase – and July in particular – was marked by heavy precipitation (120-240 mm of rain). Any delay in vegetative development, however, was quickly corrected by magnificent weather in August (260-300 hours of sunshine). The health of the foliage and grapes was above average. In September the unusual period of fine weather continued, permitting the main harvest to start in Burgenland by the end of the month. Beginning in mid-October, concentrated *Spätlese* wines were harvested. Apart from sweet wines (e.g. *Eiswein*) the harvest was over by the end of November. Throughout Austria, quality was very high. The 1997 vintage is not only considerably better than the previous year, it is considered one of the

finest years for dry white wine. The share of completely ripe grapes was above average. The wines are particularly pure and typical of the variety. Naturally, acidity levels are lower than in the previous year, for example, but in most cases they are considered satisfactory to adequate. There were ideal conditions for great red wines. But the highest levels of *Prädikatswein*, especially *Beerenauslese* and *Trockenbeerenauslese*, were lacking because the autumn was very dry and there was no *Botrytis* infection to speak of. Only a very short time span was available for harvesting *Eiswein*.

1996

At 2,110,000 hl the grape harvest was considerably lower than the long-standing average (2,609,000 hl). White wines accounted for 73% of the total, while red and rosé wines accounted for 27%. The average harvest per hectare was 4,348 litres. Wien (Vienna) was highest with 5,226 l/ha, followed by Niederösterreich (Lower Austria) at 4,784 l/ha and Steiermark (Styria) at 3,870 l/ha. Burgenland was the lowest at 3,559 l/ha. Wine inventory dropped again.

Shoots and buds appeared several weeks later than normal, but this vegetative deficit was soon corrected. Flowering began very early and in many areas was optimal; it was generally complete within only a few days. The weather in the summer months remained within the long-term average; there was grape must by mid-August. At the end of August and in September it was rainy and unseasonably cool. The vegetative advantage lessened; in the case of sensitive varieties, corrective foliage treatment and early harvest were essential. The quality was largely dependent upon the winegrowers' skills, dedication and willingness to take risks. Where these were present, a magnificent vintage was the result. The spectrum ranges from *Tafelwein* to *Trockenbeerenauslese*, with an emphasis on *Qualitätswein*. Red wines did not attain the greatness and power of the preceding vintages.

1995

Following a mild winter and late budding, the vegetation quickly got back on schedule. The setting of flower clusters was only slightly poorer than in the previous year, but in all wine-growing areas flowering was considerably less favourable. In July there was a prolonged hot period with well-spaced precipitation, but August saw unfavourable weather conditions and there were problems with the powdery mildew. The cold and wet weather period in the first half of September led to widespread grape rot. The harvest size was about 30% smaller than in the previous year. Nevertheless, the sugar content developed well and there were also good values for acidity. At the beginning of October, when there was a sufficient primary infection with *Botrytis cinerea*, followed by a period of dry, warm weather. The fine, long "Indian summer" again produced *Beerenauslese*, *Trockenbeerenauslese* and *Ausbruch* wines. There were great differences between the regions. A report by the Austrian Central Statistical Office (Statistik Austria) judged the musts to be of average quality. The generally excellent levels of acidity gave the wines firmness, and all the areas produced wines of rather good quality. In Lower Austria (Niederösterreich) the Grüner Veltliner was fruity with refreshing effervescence. The grapes grown in Burgenland were often of high sugar content and suitable for making *Prädikatswein*. In Styria (Steiermark) the magnificent, almost cloudless October compensated to a large extent for earlier problems. Volume was extremely low (about 30 to 40% less than in the previous year), but quality was high with fine, fragrant bouquets, lots of fruit and good acidity. At 2,228,000 hl the 1995 harvest was 15.8% lower than that of the previous year. Of the total, 81% was white wine (1,809,000 hl) and 19% red wine or rosé (419,000 hl). This led to a further decline in the total storage inventory of 3,953,000 hl. All in all, the 1995 vintage can be considered an outstanding vintage year for *Prädikatswein*.

1994

The vines wintered well and budding began at the normal time. Following favourable early summer rains, flowering occurred under advantageous conditions, resulting in outstanding pollination. The hot summer would have resulted in a very early harvest had drought not come into play. In the early days of autumn there was a bit of precipitation, allowing the vines to make up for lost time. Sugar levels quickly rose, but acidity dropped, often to quite low levels. The vintage made great demands on the wine-makers; there were many *Kabinett* wines. The quality of the vintage was high. These are wines with lots of fruit, elegance and a fine finish. In particular, white wines with a dominant primary bouquet can be outstanding. The depth of colour of the red wines is good; they are fragrant and velvety.

1993

The vintage year 1993, and thus its wines, were marked by the extreme weather, which for the most part was favourable for wine. Initially a prolonged winter retarded vegetation, which quickly caught up, however, when the weather rapidly improved in April. This resulted in strong vine growth. A dry May favoured early flowering. July was cool with only a few sunny days. There were more, however, in the wine-growing areas of eastern Austria than in the rest of Western Europe. At the end of August a short period of rain arrived just in time. Grape maturity was about 14 days ahead of normal, and harvesting could legally begin in Lower Austria (Niederösterreich) and Burgenland. In Styria (Steiermark) the harvest began on 4 September. In contrast to the previous year there was high-quality *Prädikatswein*. Compared with the powerful '92 vintage, which was low in acidity and high in alcohol, the new wine had more fruit than power, more elegance than substance, accompanied by a harmonious acidity. Red wines showed similarities to their counterparts of the unusual '92 vintage. At 1,865,000 hl the harvest was some 723,000 hl lower than in the previous year. With 1,438,00 hl, white wine accounted for 77% of the total harvest and red wine (428,000 hl) for 23%.

1992

Following a mild winter, early budding and good flowering, the summer was extremely hot and dry. Expectations for the harvest dropped, the must weights were generally above average. Due to a lack of *Botrytis*, grapes for fine *Beerenauslese* and *Trockenbeerenauslese* wines could not be harvested. The harvested volume was not quite 2.6 million hl. Towards the end of the year there were ideal conditions for *Eiswein* production. Wonderfully high quality sometimes contrasted with low volume.

1991

The good quality of the harvest was similar to the previous year, while quantities were only a bit smaller. Volume and quality were in fairly good balance in all the wine-growing areas.

1990

Favourable weather conditions resulted for the most part in a good grape harvest in terms of both quantity and quality. While there were often large differences, the wines had harmonious acidity and pleasant fruit. The red wines were dense and of intense colour.

1989

Early budding, delayed flowering and a rather rainy summer was followed by a cool, early autumn and finally a magnificent Indian summer. The weather was full of contrasts. Despite a generally mediocre primary ripening there were piquant and healthy wines and quite remarkable *Prädikat* wines.

1988

A mild winter, a dry hot summer with heavy rainfall towards the end, as well as a dry, warm autumn permitted many winegrowers to bring in a generous and fine grape harvest. There were also many *Prädikat* wines.

1987

Severe winter frost damage early on decimated the expected harvest yield. In the first half of the vegetative period the weather was not optimal. But a warm, wet July and a fine autumn helped produce a good and fruity vintage with pronounced acidity. The volume was low.

1986

An outstanding vintage with optimal acidity, marked varietal bouquet and high extract levels. One of the greatest red-wine vintages; there was also great *Eiswein*. The volume remained below average.

1985

This was the smallest harvest for decades as a result of many factors: winter frost, poor blossoming and regional hail. Nevertheless, the wines were full-bodied, fruity and of pronounced varietal character.

1984

Following a number of good vintage years the vineyards were exhausted. The vegetative period got underway late and slowly. This was followed by a cool and dry summer. Both in terms of quantity and quality, the vintage was barely average.

1983

Vegetative progress was affected by a mild winter, early budding and a hot, dry summer. The wines were very full-bodied, rather mild, but still fruity with a pronounced bouquet. This was a year with many, great *Prädikat* wines, but fruit acids were often lacking.

1982

With 490 million litres of wine this year saw the biggest volume in Austria's history. There were no great wines, but some perfectly drinkable ones.

1981

There was severe winter frost damage resulting from poor vine maturity and very low temperatures. A cold weather front moving in at Easter froze the young shoots in some areas. Thus harvest volume was low even though most grapes attained excellent maturity. There were fine red and *Prädikat* wines, but because of the low acidity, white wines were often only mediocre.

1980

Unfavourable weather conditions in the spring caused late budding and severely retarded flowering. This was not a good vintage year, resulting for the most part in wines of only modest quality. But an early frost permitted production of *Eiswein*. After relatively long ageing, some wines were of surprisingly high quality thanks to the excellent acidity structure.

1979

Fairly long periods of cold weather and a spring that was wetter than average resulted in late vegetative development. But a prolonged period of fine weather with high temperatures in early summer resulted in very rapid and powerful budding. Very

favourable for the grapes were also the above-average warm and dry months of September and October. The 1979 vintage had outstanding qualities.

1978

Because of good vine maturity, the vineyards wintered without any substantial frost damage. Budding was late. Because of cool weather, flowering was also delayed. The grapes were general healthy, but the Styrian harvest suffered from severe hail damage. The main harvest was very late and resulted in particularly high yields. Because of the generally low ripeness of the grapes, 1978 was a small vintage year despite the big crop.

1977

The vines wintered without damage. Because of a period of very warm weather in March, conditions were favourable for budding. A sudden onset of cold weather at the end of April caused considerable damage to the young shoots. In May and June the prevailing weather was sunny and warm, encouraging rapid growth and excellent flowering. The grapes were particularly healthy, must weight was above average, and *Botrytis* did not develop. This vintage produced fruity, fully ripe and harmonious wines with pronounced varietal character.

1976

Wintering was good as a result of a generally mild winter. Because of cool weather at the beginning of May budding was delayed, but afterwards growth quick and powerful. Favourable weather conditions resulted in good flowering, but severe drought retarded the development of the berries. Changeable weather impaired the ripening of the grapes but favoured *Botrytis*; resulting in the production of *Prädikat* wines over wide areas. This vintage was quite variable in quality, ranging from thin to elegant and expressive wines.

1975

Because of the extremely mild winter, the sap began to rise early. Budding was good and uniform. After a fairly long period of inclement weather, a short fine spell led to good flowering. Frequent hail damaged the harvest in Styria. Because of the wet and foggy weather, the volume of *Beerenauslese* and *Trockenbeerenauslese* wines was smaller than in good vintage years. In general, the wines were of average quality, fruity and with an intensive bouquet.

1974

Because of the mild winter, vegetation developed about three weeks earlier than normal, but this lead was lost due to the abnormally dry weather in April and May. Wet and cool weather followed after flowering and delayed development of the grapes. A period of fine weather in August and September allowed the vegetation to partially make up the deficit. Because of the unfavourable weather, 1974 was a vintage of small and often immature wines.

1973

The vineyards wintered well, fruit setting was good, and flowering also proceeded satisfactorily. Because of favourable weather, the harvest was earlier than in normal years. Continuous, heavy precipitation resulted in a massive *Botrytis* infection. The 1973 vintage was excellent to outstanding with full-bodied wines rich in extracts. In addition to top-quality *Prädikatswein* in Burgenland, there were also outstanding *Spätlese* and *Auslese* wines in the Wachau and Gumpoldskirchen.

1972

After wintering well, the vineyards produced a good budding. Both fruit setting and flowering were good. The ripening of the grapes was delayed by the unfavourable weather in the summer. The main harvest did not begin until mid-October and, because of the heavy early frost, there was considerable loss of quality. A weak vintage with small and often thin wines, low in extracts.

1971

Winter frost caused light damage several times. The weather remained dry all summer, resulting in poor grape formation with low juice. Not until the end of September was there significant precipitation to make the grapes somewhat juicier. The wines were rich in extracts and were marked by a high degree of maturity and great harmony.

1970

Because of wet and cold winter weather, budding was delayed. Flowering was also later than normal but proceeded satisfactorily. A period of inclement weather with a significant drop in temperatures also substantially delayed ripening of the grapes. Cool weather also continued during the harvest, and in mid-October there was an early frost. The wines of this harvest were for the most part of only mediocre quality.

1969

A long winter, which delayed the development of the vegetation, was followed by a very hot May, which led to good budding and setting of the fruit. Very summery, dry weather led to heat damage in some areas. Following a rather prolonged rainy period, fine weather set in, permitting a smooth grape harvest. The 1969 vintage produced wines of very high quality. The *Prädikat* wines were particularly outstanding, both in volume and quality, with a sugar content as high as 50° KMW.

1968

In January there was severe frost damage, but by February there were springlike temperatures that accelerated vine pruning. The spring was relatively dry and warm. In the summer and autumn, however, it was very cool and damp, leading to a *Botrytis* infection of the early varieties. The harvest was of varying quality. Because of the varied crop, this vintage produced a number of downright top-quality wines as well as others that were somewhat problematic.

1967

Budding was good and uniform, and flowering also occurred without problems. In July and August, however, hail damaged the vines, especially in Styria. In the months of August and September there was damage due to dry weather. From mid to late September there was lots of rain, causing severe rotting of the grapes and prompting an early start to the harvest. In Burgenland this decay often developed into noble rot, producing must readings between 45° and 50° KMW.

1966

Very early spring weather followed a short winter and favoured development in the vineyards. Fine weather prevailed into early summer with occasional light rain. In the months of July to August extremely high precipitation in conjunction with cold temperatures delayed development. But with few exceptions, the grapes harvested at the beginning of October were in outstanding condition. This vintage had generally high sugar content, but the low acidity had a detrimental effect. The vintage year must be considered only mediocre.

1965

Because of a prolonged winter, budding and flowering were delayed. In some places the poor weather conditions caused *Peronospora* (downy mildew) infection, while in Styria there was damage caused by hail. The beginning of dry weather in October resulted in a certain ripening of the grapes. This vintage produced immature, small and thin wines and was one of the worst vintages in terms of quality.

1964

There was no winter damage. Flowering was favourable without losses due to blossom drop. Fruit setting was above average, raising expectations of a large crop. The harvest, however, was impaired by constant rain. The harvest was the biggest in Austrian history, and despite the large volume, the wines for the most part were of high quality and suitable for ageing.

1963

The winter began early and was severe and very long. This led to severe damage to the vines. Pruning did not get underway until the end of April, but by the end of May grape development was very advanced. A prolonged dry spell began in July. At the end of August there was sufficient rain for the berries to develop noticeably, but there was grape rot in some areas. Because the harvest was begun late and the weather was fine, the volume was large and the quality high. In some cases the must readings were as high as 42° KMW. This was a good to excellent vintage with outstanding *Prädikat* wines, especially in Burgenland.

1962

Encouraged by the weather, vegetation and budding began early. But because of very wet and cold weather from Easter to mid-July, flowering was late with heavy losses due to blossom drop. A dry spell followed with occasional thunderstorms that caused severe damage due to hail and flooding. The harvest began very late. Apart from the Wachau, this vintage was of only mediocre quality.

1961

Because of mild winter weather, pruning began early. Budding was excellent. Very cold and rainy weather began in May and lasted for some time, causing part of the fruit to atrophy. In addition there was severe rain damage. In August a dry spell began, which lasted throughout the harvest. Because of the drought, the vines could not take advantage of the late autumn sun. In general the wines were of low acidity.

1960

The winter was without frost damage. Budding, however, was very uneven. Because of the favourable weather, flowering was generally good. In several areas disease and pests resulted in an early harvest. The fine and frost-free autumn provided opportunities for improving quality. A particular problem was a plague of starlings. The year 1960 produced wines of mediocre to average quality.

1.8 Assessment of the 2003-1991 Vintages

Year		Wachau, Kremstal, Traisental	Kamptal, Donauland	Weinviertel	Carnuntum, Thermen- region	Burgenland	Steiermark	Wien
2003	white	18,5	18,5	18,5	17,5	18	18	17
	red	-	-	18,5	19,5	-	-	-
	sweet	-	-	-	-	-	-	-
2002	white	17,5	17,5	17,5	18	17	17	16,5
	red	-	-	-	18,5	18	-	-
	sweet	-	-	-	17	18	-	-
2001	white	17,5	17,5	16,5	17	16	17,5	16,5
	red	-	-	-	17	16,5	-	-
	sweet	-	-	-	16,5	17	-	-
2000	white	18	17,5	17	18	16,5	18	16,5
	red	-	-	17	19	19	-	-
	sweet	-	-	-	-	-	-	-
1999	white	19	18	17	17,5	16,5	17,5	17
	red	-	-	16	17	18	-	-
	sweet	-	-	-	17,5	18	-	-
1998	white	<i>17</i>	<i>17</i>	<i>16</i>	<i>16</i>	<i>16</i>	<i>16,5</i>	<i>16</i>
	red	-	-	<i>14,5</i>	<i>16</i>	<i>15,5</i>	-	-
	sweet	-	-	-	17	17,5	-	-
1997	white	19	18	<i>16,5</i>	<i>16</i>	<i>17</i>	19	<i>16,5</i>
	red	-	-	<i>16,5</i>	<i>17,5</i>	18	-	-
	sweet	-	-	-	- **	- **	-	-
1996	white	<i>14,5</i>	<i>15</i>	<i>14</i>	<i>15</i>	<i>15</i>	<i>15</i>	<i>14</i>
	red	-	-	<i>13</i>	<i>16</i>	<i>14,5</i>	-	-
	sweet	-	-	-	<i>16</i>	<i>16,5</i>	-	-
1995	white	18	18	<i>16,5</i>	<i>16,5</i>	17	<i>16,5</i>	16
	red	-	-	<i>14</i>	<i>15</i>	15	-	-
	sweet	19 *	-	-	19,5	20	-	-
1994	white	<i>16</i>	<i>16</i>	<i>15</i>	<i>14,5</i>	<i>15</i>	<i>16</i>	<i>16,5</i>
	red	-	-	<i>15,5</i>	<i>16,5</i>	<i>17,5</i>	-	-
	sweet	-	-	-	- **	<i>15</i>	-	-
1993	white	17,5	17,5	16,5	<i>16,5</i>	<i>16</i>	18	<i>17,5</i>
	red	-	-	15	16,5	18	-	-
	sweet	-	-	-	17,5	18	-	-
1992	white	16,5	16,5	<i>15</i>	16	<i>15,5</i>	17	16
	red	-	-	16	16,5	17,5	-	-
	sweet	-	-	-	16	<i>15,5</i>	-	-
1991	white	<i>15</i>	<i>15</i>	<i>14</i>	<i>14,5</i>	<i>15</i>	<i>13,5</i>	<i>15</i>
	red	-	-	<i>13</i>	<i>13</i>	<i>13,5</i>	-	-
	sweet	-	-	-	17,5	17,5	-	-

Key

* Sweet-wine vintage in a wine-growing area that is otherwise of no importance in this sector.

** No sweet wines from this vintage in quantities worth mentioning.

Bold figures Not yet developed, still ageing.

Normal figures Drink now or continue to age.

Italic figures Drink soon, perhaps already past its prime.

Source: *A Guide to Austrian Wines (Österreichischer Weinführer)* by Dr. Viktor Stegl and Dr. Rudolf Steurer, revised by V. Siegl, 2004