



RauSchnitt Weine

Freizeit Syrah 2022

Origin: Austria, Burgenland
Quality grade: Landwein
Site Type: hilly land
Varietal: Syrah | 36 years | single guyot
Geographical south east
Orientation:
Soil: limestone



Freizeit
Syrah 2022

Weather / Climate

Vintage description:

2022 was an extremely dry and warm year. In 2022, we experienced a significant precipitation deficit. The winter was relatively warm with little precipitation, which led to a slight cooling in spring. But from June to August, we were plagued by one heatwave after another, with temperatures reaching almost 37 degrees. Temperatures normalized somewhat in September, but the drought remained. During the harvest from the beginning to the middle of September, we had mostly dry and very sunny weather. It remained very dry again until the end of the year.

Cellar

Harvest: handpicked | September 10
Grape Sorting: manual
Malolactic yes
Fermentation:
Sulfur Added: yes
Mash Fermentation: Semi Carbonic fermentation | Stems: 100 %
| stainless steel tank | 1000 L | 7 day(s)
| 40 %
squashed | Stems: 100 % | stainless steel
tank | 1000 L | 7 day(s) | 60 %
Press: pneumatic
Fermentation Process: manual punch down | 1 x day
Fermentation: spontaneous
barrel | 225 L | used barrel | 3 week(s)
Filter: unfiltered
Maturing: barrique | 225 L | used barrel | 22
month(s)

Bottling: natural cork | Aug. 9, 2024 | 538 bottles
SO2 added: 15 mg

Data

Wine Type: Still wine | red | dry
Alcohol: 13.2 %
Acid: 6.9 g/l
Residual Sugar: < 1 g/l
PH Value: 3.42
Allergens: sulfites