



RauSchnitt Weine

Freizeit Syrah 2022

Landwein

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



Freizeit
Syrah 2022

Weather / Climate

Climate: pannonic

Vintage description:

The 2022 vintage was defined by extreme heat and prolonged drought. After a mild, dry winter and a brief cool spell in spring, summer brought relentless heat waves with temperatures reaching nearly 37 °C. From June to August, rainfall was scarce and soils remained parched. September saw slightly cooler but still dry conditions, allowing for an early harvest under perfect, sunny skies. The year ended as it began - exceptionally dry - resulting in concentrated, ripe grapes and wines of remarkable depth and structure.

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 manual punch down | 1 x day
Process:
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