



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**  
**Orientation:** south east  
**Soil:** limestone



Freizeit  
Syrah 2022

### Weather / Climate

**Climate:** pannonic  
**Rainfall 2022:** 220 hours  
**Sunshine 2022:** 2150 hours

#### 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:** yes  
**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