



Freizeit Syrah 2022

RauSchnitt Weine

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
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:
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

Winery

We are Michael Nittnaus and Mathias Rauscher, a East-West connection from Vorarlberg all the way to Burgenland. Because of our mutual passion for wine, we decided to start the RauSchnitt Weine project in 2019. It includes 4 vineyards, in total 0.6 hectares in Breitenbrunn and Purbach, Leithaberg, Burgenland. Syrah, Weißburgunder, and Grüner Veltliner grow on limestone and Blaufränkisch on schist. We started to farm the vineyards organically in 2019, but are not certified.