




WAGENTRISTL

Syrah 2023

Origin:	Austria, Burgenland
Quality grade:	Qualitätswein
Site:	Burgenland 
Normal Classification:	Regionswein
Varietal:	Syrah 4800 liter/ha



Vineyard Site:

Burgenland, Austria's sunniest wine-growing region, impresses with its diversity and quality. Famous for full-bodied red wines, elegant white wines and fine sweet wines, it combines tradition and innovation in a picturesque landscape.

Weather / Climate

Climate:	pannonic
Average Hours of Sun per	2102 hours
Vintage:	
Average Rainfall Per Vintage:	673 mm
Rainfall 2023:	786 hours
Sunshine 2023:	2084 hours

Vintage description:

The 2023 vintage began with a cool, rainy spring, which ensured slow, even development of the vines. The summer was moderately warm with sufficient moisture, largely avoiding drought stress. A sunny, stable autumn enabled a late, selective harvest under ideal conditions. The grapes presented themselves aromatically, freshly, and perfectly balanced. 2023 is considered a classic, very harmonious vintage with clear fruit and elegant structure.


Cellar

The selective harvest of ripe, healthy grapes is carried out exclusively by hand. In the cellar, the grapes are completely destemmed and lightly crushed. Natural alcoholic fermentation and maceration take place in stainless steel tanks and lasts approximately two weeks. During this time, the mash is pumped over or pushed down by hand (pigeage) two to three times a day to release the valuable ingredients (color, tannin) from the skins. Further aging and natural malolactic fermentation take place in small oak barrels. The young wine is then allowed to rest for as long as possible without any intervention (racking, sulfurization). After approximately 18 months of barrel aging, the individual barrels are blended and stored in stainless steel tanks until bottling. To preserve as much of the wine's original freshness and character as possible without clouding its future enjoyment, this wine undergoes only a light, clarifying filtration during bottling.

Harvest:	handpicked October 5
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes
Mash Fermentation:	complete destemming Stems: 0 % stainless steel tank 2 week(s)
Filter:	filtered coarse



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Maturing:	small oak barrel 225 - 500 L 17 month(s) 70 % small oak barrel 500 L new barrel 30 % small oak barrel 225 L used barrel
Bottling:	April 24, 2025 Lot Number: L N13910/25 screw cap 864 x 0.75 L screw cap 30 x 1.5 L natural cork 3 x 3 L

Data

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Residual Sugar:	1.4 g/l
Acid:	5 g/l
Certificates:	vegan
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high
Optimum Drinking Year:	2026 - 2033

Awards

Weinguide Austria:	95 points
Falstaff:	93 points

Product Codes

Prüfnummer:	N13910/25
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Wine Description

Syrah is increasingly finding ideal conditions in Burgenland, producing wines with a distinctive, spicy character. Shaped by the Pannonian climate and limestone-rich soils, it combines dark fruit with subtle herbal spice and a cool mineral edge. On the palate, it is juicy, structured and elegant – a versatile food companion with depth and a clear sense of origin. At the same time, this Syrah is a very personal wine: crafted with great care – from friends, for friends. It stands for shared moments and the joy of coming together. The label features an artwork by Burgenland artist Sepp Laubner.

Tasting Notes

Deep ruby garnet with violet reflections and a subtle brightening at the rim. Delicate smoky and herbal-spicy nuances underpin black cherry fruit, with hints of tobacco and a touch of licorice, alongside a mineral note. Complex, with ripe cherry fruit, a fine line of acidity, and a mineral-saline finish. Good persistence, with a slightly extract-sweet aftertaste. A multifaceted companion at the table. tasted by Peter Moser, Falstaff

Food Pairing

Pairs beautifully with grilled or braised meats, especially lamb, beef or game. It also complements dishes with Mediterranean herbs, pepper and rich, dark sauces. Equally appealing with aged hard cheeses or hearty vegetarian dishes such as roasted mushrooms or oven-baked vegetables. A versatile partner for flavourful, expressive cuisine.

Winery

The Wagentristl winery in Burgenland, in the Leithaberg region, is a family-run business with a long tradition. Generations of the family combine traditional craftsmanship with modern techniques to produce high-quality wines full of character. The diversity of grape varieties and the special terroir of the Leithaberg are reflected in elegant and authentic wines that stand for quality and closeness to nature.