



AUSTRIAN TUTORED WINE TASTING AND DINNER

Wednesday 23rd October 2024 at 7pm



Speaker: Bernhard Ott

Weingut Bernhard Ott, Wagram, Austria

Introduced by: Professor Kathleen Burk

Chairman: Professor Frank Larkin

MENU AND DINNER WINES

In-between wine after the tasting: Cuvée Spectrum 2023, 12%



Red beets with smoked trout and green salad

Grüner Veltliner der OTT 2023, 13%



Wiener schnitzel with warm potato salad, green beans
and mushroom sauce

Grüner Veltliner Ried Stein Engabrunn 2021, 13%



Apple, raisin and walnut strudel with ice cream

Rheinriesling 2022, 10%



Coffee or tea

Chocolates

All of the wines are produced by Weingut Bernhard Ott



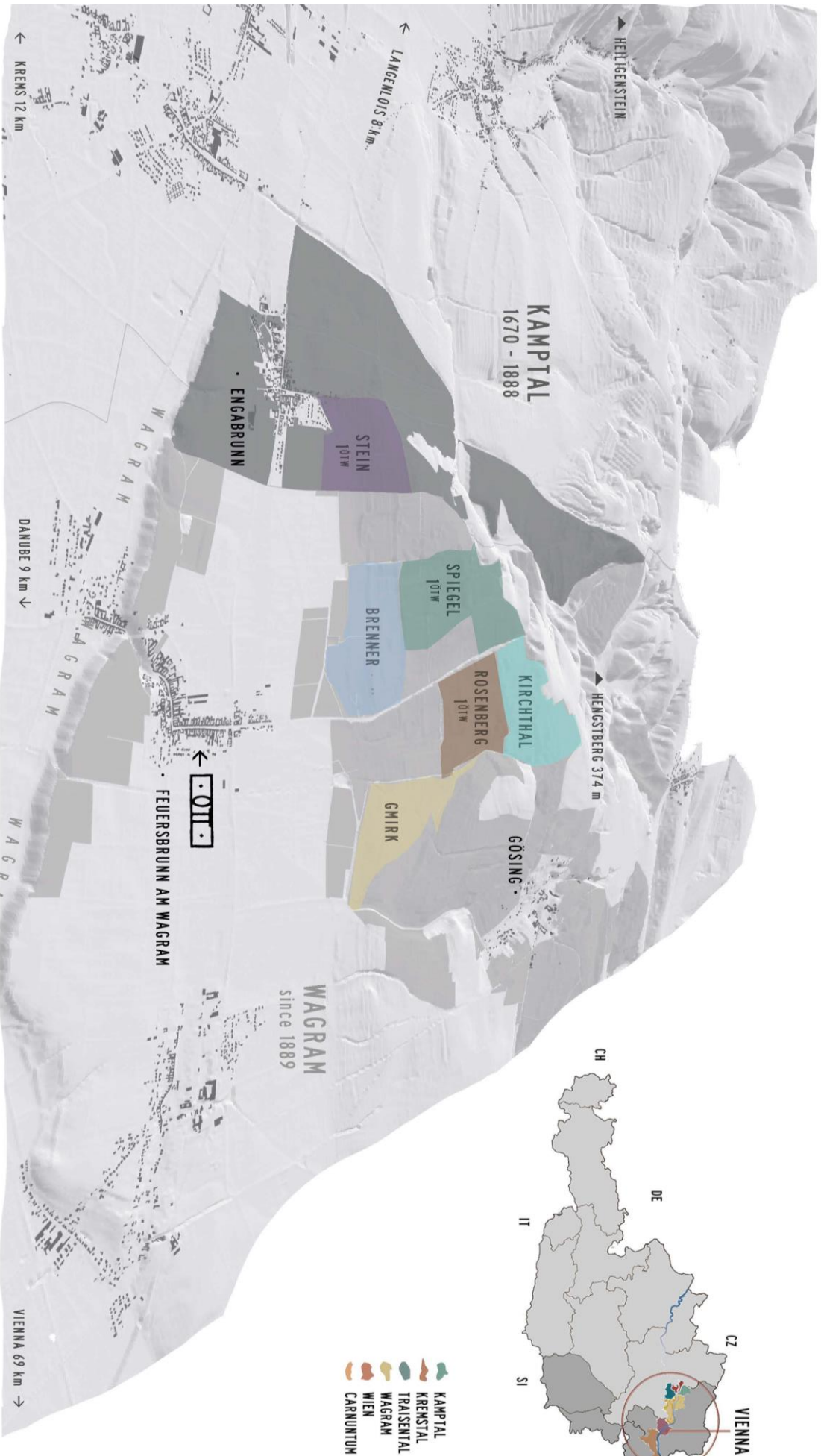
ONE FAMILY
SINCE 1889

ONE HILL
HENGSTBERG

TWO VILLAGES
ENGABRUNN & FEUERSBRUNN

TWO APPELLATIONS
WAGRAM & KAMPITAL

THREE TERROIRS
LÖSS/GNEISS/GRAVEL



AUSTRIA AND GRÜNER VELTLINER

Austria considers Grüner Veltliner its signature white grape. Twenty-five years ago it was an obscure grape, whose wines very few outside of Austria had tasted. In 2002, Jancis Robinson and Tim Unwin organised the so-called London Tasting for the trade, which had seventeen judges, including Robinson, Unwin, and Steven Spurrier. They tasted thirty-five wines, comparing eleven Grüners from Austria with twenty-four Chardonnays from around the world. The Grüners took the top 3 places. The top white burgundy was Louis Latour's Corton Charlemagne, which came 18th, whilst Italy's Gaja Chardonnay came 13th. Sadly, it did not make the same splash as the 1976 Judgment of Paris, which had pitted Californian Cabernet Sauvignons and Chardonnays against clarets and white burgundies, at which 2 Californian wines took the top places.

Wagram region

This is the name of the region north of the Danube where Weingut Bernhard Ott is located. The grapes are over 50% Grüner Veltliner, not least because its soil is perfect for such a juicy grape. The soil is loess, a loosely compacted, yellow-grey, wind-blown sediment. About 20% is normally clay, with a balance of roughly equal parts of sand and silt. It has very sunny days and cool nights.

Three useful terms:

A ried is one of the best vineyards in Lower Austria. Rieds produce the best wines. They are premier cru or Erste Lagen vineyards. It refers to the vineyard, not the wine.

Stockinger is a brand of oak fuders (casks which hold about 1,000 liters), small barrels and fermentation vats made in Austria in Waldhofen between Salzburg and Vienna. So admired is the quality of the Austrian oak and workmanship that winemakers around the world have been lining up to

acquire their work. It has been called ‘the winemaker’s Strad’. They are used at Weingut Bernhard Ott.

To macerate is to cold-soak the unfermented juice with the crushed skins, the seeds and sometimes the stalks. One result is heightened colour in red wines.

WEINGUT BERNHARD OTT

The Ott family has been growing grapes and producing wine in the Wagram region since 1889. Bernhard took over in 1993, when he was twenty-one. He wanted to demonstrate that elegant and long-lived wines could be produced from Grüner Veltliner on loess soil. He replaced the old wooden casks with stainless steel for making and ageing the wines; thirty years after taking over, he replaced them with various sizes of Stockinger fuders.



In 2004 he began making their own compost from organic cow manure, and in 2007 he moved to biodynamic methods in the vineyard. In 2014, after a very difficult harvest, he decided not to bottle any of his single-vineyard wines; thereafter, he decided to move to whole cluster production.



At this point, the vineyard area is forty hectares, planted with 90% Grüner Veltliner and 10% Riesling. Harvest is 100% by hand, and the grapes are crushed in closed pneumatic basket presses. The grapes are gently pressed and the juice is macerated inside the press; the length of maceration depends on the vintage, the vineyard and the quality of the fruit. After the end of maceration the juice is racked into stainless steel or other vessels and fermented spontaneously with native yeasts without temperature control. Minimal sulphur is used at harvesting and bottling and the cellar is very cold. The single vineyard

wines, from the three Erste Lagen - Rosenberg, Spiegel and Stein - are on the full lees (essentially the yeast) until June or July before being racked and bottled unfiltered.

TASTING WINES – ALL MADE FROM GRÜNER VELTLINER

1. **Der Ott Grüner Veltliner 2023, 13%** – Made from the young vines of their 3 best vineyards, Spiegel, Stein and Rosenberg (the older vines are used for the single vineyard wines). Spontaneously fermented on native yeast in big Stockinger wooden barrels. 100% handpicked, and organic.
2. **Ried ‘GMIRK’ Erste Lage (Premier Cru), Gösing, Wagram, 2023, 13%** - 100% handpicked and macerated with the stems in the closed basket press for about 8 hours, with relatively high air contact. It is spontaneously fermented on native yeast, and the wine is then aged in large wooden barrels from Stockinger.
3. **Ried Stein Erste Lage (Premier Cru), Engabrunn, Wagram, 2021, 13%, the Kamptal** – The soil is mostly loess with some gravel. It is 100% organic, the best grapes are hand-picked and hand-sorted. All the juice is macerated in a basket press; it is then fermented, and aged in Stockinger barrels. The Stein is the only Ott vineyard in the Kamptal region rather than in Wagram.
4. **Ried Spiegel Erste Lage (Premier Cru), Feuersbrunn, 2021, Wagram, 13%** - The soil is loess permeated by limestone, and the vineyard enjoys a southern exposure. It is 100% biodynamic, and a basket press is used; the juice is then fermented and the wine aged in Stockinger barrels. It is 100% organic and the grapes are picked and sorted by hand.
5. **Ried Rosenberg Erste Lage (Premier Cru), Feuersbrunn, 2021, Wagram, 13%** - At up to 60 years old, these are the oldest vines of the estate; the first bottling of a single-vineyard wine was made from them. It is organic and handpicked, and only the best grapes are used. It ferments spontaneously on natural yeast and aged in Stockinger barrels.

6. Ried Stein, Erste Lage (Premier Cru), Engabrunn 2019, the Kamptal, 13% – The soil is mostly loess, and it is farmed using biodynamic methods. The vines are up to 40 years old. A basket press is used and the wine is fermented, and then aged in Stockinger barrels. Only the best grapes are used for this single vineyard wine.
7. Ried Spiegel, Erste Lage (Premier Cru), Feuersbrunn, 2019, Wagram, 13% – The vines are up to 60 years old, and only the oldest are used for this wine. The vineyard is totally south-facing and the rows were planted east-west; this enables the frequent high winds to blow easily through the vines. The soil is mostly loess with a good level of free chalk.
8. Ried Rosenberg, Erste Lage (Premier Cru), Feuersbrunn, 2019, Wagram, 13.5% – Bernhard was aware from the first of the high potential and power of the vineyard, which is probably why it was the first vineyard to which they paid close attention. The soil is 100% loess. The vines here are also up to 60 years old, and they live on south-facing terrasses; they are farmed using biodynamic methods.



IN-BETWEEN WINE

Cuvée Spectrum 2023, Wagram and Kamptal, 2023, 12% – Although the estate grapes are roughly 90% Grüner Veltliner and 10% Riesling, this cuvée is made from a blend of nine grape varieties, which reflect the historical variety of grape types in their vineyard. They are Traminer, Müller-Thurgau, Sylvaner, Roter Veltliner, Neuburger, Chardonnay, Muskateller, Sauvignon Blanc and Welschriesling. The vines are from four to twenty-five years old. The grapes are harvested at three different times, with some of them fermented for four days on their skins, then gently pressed with a basket press and aged together in a large 7,000-litre Stockinger oak barrel before being bottled unfiltered. Since the barrel is untoasted or only lightly toasted, the fruit is preserved without its being overwhelmed by oak.

THE WINES SERVED WITH DINNER

1. Der Ott 2023. 13%, with the starter
2. Ried Stein 2021, 13%, with the main course
3. Rheinriesling 2022, 13% with the dessert. This is a different grape variety from the Riesling; rather, it is a variety which Bernhard Ott bought from a German friend and planted in Wagram. The first vintage of the wine was produced in 2005 and this continued until 2013, when there was a break until the vintage 2022. The sweetness does not come from botrytis but from the fermentation. In some years the yeast culture from the vineyards is not strong enough to ferment 100% of the sugar to alcohol, so fermentation stops with about fifty to sixty grams of residual sugar balanced by the acidity. This is what happened from 2014 until 2022.



Members and Guests

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George Anderson Esq
Robert Ashdown Esq
Mark Baldock Esq
Professor Richard Barker
Dr Colin Barrow
David Blow Esq
Dino Bossi Esq
Jeremy Bradshaw Esq
Professor Kathleen Burk
Sue Butcher Esq
Dr Ann Calder
Dr Ian Calder
Dr Peter Cannon-Brookes
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Professor James Crabbe
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Heather de Haes-McLeod
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