



UNIQUELY FANTASTIC  
**SCHWARZ**  
AUSTRIA

*Three men seeking the extraordinary, twelve vineyard hectares in the heart of Burgenland's Seewinkel, and the will to transform visions to action. These elements gave rise to Austria's most innovative viticultural project in the last three decades.*



The Schwarz family has owned vineyards for generations, selling their grapes to the local cooperative winery. Tending his family's vines under the expert direction of **Alois Kracher**, Austria's greatest vintner, Hans Schwarz is master butcher by trade who used some of these grapes to craft a "hobby" wine in 1992. Hans presented a bottle to Kracher who was so impressed that he began purchasing the Schwarz grapes and convinced Hans to produce his own wines commercially. With guidance and encouragement from his friends Kracher and **Manfred Krankl** (Sine Qua Non), Hans launched his winery with the 1999 vintage. After Kracher's untimely death in 2007, Kracher's son, Gerhard, and Manfred Krankl continue collaborating on these distinctive wines.

Barely an hour's drive from Vienna, Burgenland is noticeably warmer than neighboring regions, hence the array of white, sweet and red wines created here, all thriving in a climate stabilized by the visually striking Lake Neusiedl that straddles Austria's border with Hungary.

The Schwarz estate includes 30 acres of vines in Seewinkel along Lake Neusiedl's eastern shore, enjoying a hot climate with dry summers constantly cooled by the lake's evening fog. Hans Schwarz still has his butcher shop, and I think most people in the wine trade will recognize Manfred Krankl's art and design sense on the labels.

In Schwarz' words, the concept is as follows: *"Luis, Manfred and I consider my vineyards as a huge playground. Here, we want to break new ground. We want to experiment and take risks."* These bottlings are the artifacts of independent personalities, wines of uncompromising quality not fixed by regional traditions.



#### THE BUTCHER BLAUFRÄNKISCH

*Blue Frankish* in German but known as *Lemberger* in America, **Blaufränkisch** is a dark-skinned, late-ripening variety typically producing reds rich in tannin with pronounced spiciness. **93pts** *"Wonderfully aromatic fruit rises from the glass: blueberry with cinnamon and violet overtones, hints of plum and pepper and a pervasive elderberry note. This is a wonderfully elegant medium-bodied wine with a distinct but unobtrusive structure that lets the fruit speak clearly and honestly. Fresh and elegant now, it's sure to develop and evolve. Drink now–2025."* – *Wine Enthusiast* on the 2013

#### THE BUTCHER PINOT NOIR

100% **Pinot Noir** fermented 50/50 in large oak foudré and barrique. **93pts** *"Oak leaf, tart strawberry and supple vanilla aromas appear immediately on the nose and continue their smooth interplay on the mellow palate. This is pliable in texture but has depth, backbone and inherent freshness. Delicious now, it has an underlying taut structure that will benefit from some bottle age. Drink 2018–2025."* – *Wine Enthusiast* on the 2013

#### SCHWARZ WEISS

**Chardonnay** with smaller amounts of **Grüner Veltliner**, aged 13 months in oak barrels, 60% new. *Attractive scents of yellow apple over fresh meadow herbs with a hint of orange zest; this complex blend shows excellent structure, combining the best steeliness of Chardonnay with the strong spicy aspect of Grüner Veltliner. Well-integrated oak spice, a definite mineral facet, and subtle notes of grapefruit. Powerful food wine.*

#### SCHWARZ ROT

A cross of St. Laurent and Blaufränkisch developed in 1922, **Zweigelt** is Austria's most widely planted variety. Schwarz's Rot is 100% Zweigelt aged 19 months in 90% new oak. *Deep ruby garnet with violet glints, this captivating red boasts a nose of dark berries and ripe plums over fine wood spice with traces of dark toast, licorice and graphite; charming red berries on the palate, multi-layered with an elegant texture, fine tannins and beautiful lingering extract. Excellent complement to veal, chanterelle mushroom ragout, and rich hard cheeses.*

*Thank you for your time and for your interest in Connoisseur Wines*