

WEINVIERTEL
NIEDERÖSTERREICH
GRAF HARDEGG
OBERSTOCKSTALL


OVERVIEW | The castle and estate belonging to the Hardegg family are located 75 kilometres north of Vienna, along the border of the Czech Republic. Seefeld Castle, which was built at the beginning of the 18th Century on the foundations of a medieval fortress, dominates the landscape here. This baroque masterpiece was designed by the architect Johann Jakob Castelli, whose intention was to express the euphoria and celebration of the baroque period as well as the importance in the region of the Counts of Hardegg. The present Count, Maximilian Hardegg, continues the family tradition by living in and supporting the castle to this day. The oldest document about the family, dated 1188, describes the fortress in Hardegg, 10 km northeast of the town of Retz, and states Luitold, Count Hardegg, as the owner.

VINEYARD AREA: 41 hectares

SOIL TYPES: *Calcareous sedimentary rock containing approximately 20% clay*

GRAPE VARIETIES: *grüner veltliner, riesling*

Wine was produced at Seefeld as far back as the Middle Ages. The main cellar was built in 1640 and is still in use. In 1991, Maximilian Hardegg took over the estate and cellars; two years later, he hired Peter Veyder-Malberg to run the vineyards. The success story of the Hardegg wines had begun. When Peter Veyder-Malberg joined Count Hardegg Vineyards, he gradually began reorganizing its wine production. Until that time, the estate, with 41 hectares of vineyards, was primarily quantity-oriented. But Veyder-Malberg immediately stepped up the pace for quality vinification. Yields per hectare were lowered and harvesting machines were sold.

In 1995, Count Hardegg Vineyards introduced the variety viognier to Austria. Imported from Rhone Valley in France, this variety was not - and still is not - an officially acknowledged variety in Austria. Nevertheless, with its tendency to flourish in cooler climates, Viognier showed that it can excel in the Hardegg vineyards. In addition to redeveloping the vineyards, money was put also into cellar technology. Yet, all of this still would not satisfy the committed quality duo of Hardegg and Veyder-Malberg. In 2000, the construction of a new cellar facility began, and was completed in the following year. The new building centers around grape processing, which takes place on four levels. Grapes, juice and must no longer need to be pumped, and vinification techniques, such as whole-bunch pressing, destemming, maceration/extraction, can be applied according to each vintage.

In 2006 the dynamic duo switched the entire wine production to bio-dynamic methods and rules. With the end of 2007 Peter Veyder-Malberg left the winery to follow his dream to open his own estate. Inga Funke, Peter's former assistant for two years, took over his responsibilities in January 2008. Inga was born in 1979 in Filderstadt, Germany and has been committed to the craft of wine making since she was 18 years old. She studied wine growing and oenology in Geisenheim with internships in Germany, (Schloss Reinharshausen- Rheingau, Burgunderhof -Lake Constance) USA, Italy (Manincor/Alto Adige, Pierpaola Pecorari, Friuli) and New Zealand (Isabel Estate-Malborough).

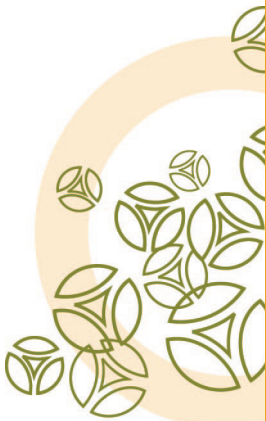
VINEYARD/CELLAR PRACTICES | Since 2006, the winery has been cultivating the vineyards biodynamically. With this particular philosophy, the winery aims to enrich the health of the soil while preserving it and preventing its breakdown. Strengthening the immune system of the vines through abandoning commercial plant protection products means producing wines with an optimal balance of content.

Only natural herbs and leguminous plants grow in the vineyards, such as clover, which collect nitrogen from the air and fertilizes the vines in a natural way. At the same time, diverse microfauna grows, influencing optimal mineralisation. The purpose of this green mulching is erosion control; to build humus, to promote fauna as a habitat for useful insects, for water storage, and the improvement of the soil structure. Also intended is to heighten fruit quality through the competing for water by the different herbs, and the prevention of fungus in the soil.

To burden the soil as little as possible and to build up humus, they use heavy tractors with light equipment. Useful insects hinder parasites. Instead of conventional fertilizers, systematic measures and herbicides, the winery strengthen the resistance of the vines through building up humus with self-made compost as well as with the use of biodynamic and homoeopathic preparations (500 and 501) and teas (stinging nettle, camomille and field grass, with added soft rainwater). They also consider the ecological and chronobiological rhythms and cycles, for example, for supporting the fluid-circulation in the vines with the energies of the moon, whose phases influence life and nature. Growth is stimulated before the full moon, and quality consolidates before the new moon.

WINES |

Grüner Veltliner Veltlinsky
Grüner Veltliner Vom Schloss
Riesling Vom Schloss


trriage wines

4755 Colorado Avenue South, Ste A
 Seattle, WA 98134
 206. 763. 5994
 fax 206. 883. 0215

2210 North Lewis Street
 Portland, OR 97227
 503. 236. 6262
 503. 236. 3660 fax