

**NEUSIEDLERSEE
BURGENLAND**
**NITTNAUS
GOLS**


OVERVIEW | The Nittnaus family has been in the town of Gols since 1684. The current Nittnaus estate was established by Hans' grandfather Johann Nittnaus in 1927, and continued by his father Johann Nittnaus. Hans (short for Johann) completed his education at the Klosterneuburger wine school, in order to take over the vineyard, but he had a dream of being a musician. In 1982 he began his music studies at the University of Vienna. While in Vienna, he met Anita, who was studying at the University of Agriculture. After serious deliberation, he decided to devote himself fully to the winery of his parents, and both he and Anita took over the vineyard in 1985. Anita devoted herself to managing all financial and administrative aspects, including running the tasting room and the estate's direct sales, while Hans took over all responsibility as the winemaker.

VINEYARD AREA: 25 hectares

ANNUAL PRODUCTION: 16,000 cases

SOIL TYPES: sandy loam, gravel, limestone, slate

GRAPE VARIETIES: pinot blanc, zweigelt, blaufränkisch

After recognizing that his vineyards were most suitable for red wine production (his father had planted 70% white and 30% red), Hans changed the varieties in his vineyard to make up to the present 90% red and 10% white. In a relatively short period of time, Nittnaus became a leading winery of the Neusiedlersee wine region, and they established themselves among the best Austrian wine producers. They are also renowned for their exceptional dessert wines. Part of their white wine production is devoted to a small but fine offering of Prädikats wines which round out the wine program which represent the best of Austria's noble rot sweet wines.

As pioneers in red wine, the Nittnaus' contributed to a new appreciation for red wine within Austria. In 1990, Hans Nittnaus created the name "Pannobile" from the word "Pannonia" (the name was first given to this region by the Romans) and "nobile" (high quality), to produce a terroir driven premium wine using primarily indigenous grapes (85%). In 1994, he and some of his winemaker colleagues from the town of Gols, created the consortium, also called "Pannobile". Now with 9 members, each winemaker has his own, unique "Pannobile" wine.

VINEYARD/CELLAR PRACTICES | Hans Nittnaus' philosophy is complete devotion to making natural wines reflecting the origin and terroir of the area. The vineyard is currently in the process of converting to biodynamics. In the cellar Hans works with spontaneous yeast fermentation, adds no enzymes or any methods of concentration in the cellar. He accepts small yields to achieve tightly concentrated and voluminous wines, whereby he extends the standing time for the must. Nittnaus is trying to replace more and more small barriques with 500 liter barrels made of Austrian and Eastern European oak to reduce the new oak influence as well as to create unique Pannonian style.

WINES |

Heideboden (Pinot Blanc) - Hand harvested, fermented and aged for 6 months in 300L barriques. Fine complex fruit, floral tastings, full at the palate, sinewy, full of life, long finish

Zweigelt - This multi-vineyard blend fermented naturally after a 10 day maceration. It was raised in large, neutral barrels. Ruby red, very fruity, cherry aroma, a little bit spicy.

Blaufränkisch Kalk & Schiefe - Delicate fruit, spicy, mineralic, full, lively, and exciting, long finish with great fruit on the palette. A structured wine with mid-range aging potential.

Pannobile - 70% Zweigelt, 30% Blaufränkisch, 3-4 weeks maceration, and 18 months in barrique (60% new oak). Dark ruby red, complex nose, ripe, dark fruits (cherries and berries), spicy and well defined with good structured, delicate balance


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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