



WINEMAKER

Christof Höpler

FARMING

Sustainable

VARIETALS

Blaufränkisch, Pinot Noir, St. Laurent

FEATURES

Screw cap

ABV

12.5%

AVAILABLE SIZES (L)

0.750



Höpler

'Pannonica' Rose

AUSTRIA, BURGENLAND, BURGENLAND



WINERY OVERVIEW

Höpler is an Austrian family-owned winery located southeast of Vienna in Burgenland. Their 113ac/46ha of vineyards lie in the Leithaberg Hills on the shores of Lake Neusiedl. This unique location enables them to produce a wide range of wines: 55% white wine, 40% red and 5% dessert wine.

Their vineyards are on some of the most prized and oldest sites in Burgenland: Kirchberg, Jungkirchberg, Schanz, Hirschäcker, Altvierholzer and Rosenberg. Different soils, such as clay, limestone, gravel and pre-historic rocks aid the production of complex and full-bodied wines. Their vineyards are planted to Blaufränkisch, Merlot, Cabernet Sauvignon, Syrah, St. Laurent, Zweigelt, Pinot Noir, and Pinot Blanc.

The Pannonian climate bestows the area with the highest amount of sunshine in Central Europe and the highest average temperature in Austria. The regional climate is not only determined by its east-facing position, but also by continental influences. This mixture has a very positive effect on winemaking. In the winter, it is cold and has little snow, in the summer hot and humid. 2,000 hours of sunshine, high humidity and an average of 500ml of rain per year provide climatically unique conditions for the production of premium wines.

The winemaking area is in the hilly countryside around Lake Neusiedl and flanked to the south by Lake Neusiedl which provide warmth and moisture. The Leitha range of mountains is to the north and act as a weather divide. At this location, Höpler has a 2,500m² modern production facility equipped with computer-controlled machinery.

The Höpler vision is to allow their wines to grow and mature in harmony, develop strong characters, and find their own identity. Their origins always remain tangible, and their homeland ever present. Their signature style is delicate, elegant and high in minerality. They are excellent to drink on their own but versatile when it comes to food and wine pairings.

Höpler is famous for making the house wines for the Trapp Family Lodge of Sound of Music fame and are fortunate to count the Vienna State Opera Ball, Jamie Oliver, Thomas Keller (French Laundry, Yountville), Boby Flay (Mesa Grill, New York), Petri Lukkarinen (Olo, Helsinki), Gordon Ramsay and Marco Pierre White amongst some of their more prestigious customers.

VINEYARD

Kirchberg, Jungkirchberg, Schanz, Hirschäcker, Altvierholzer and Rosenberg

TERROIR

Clay, limestone, gravel or pre-historic rocks

VITICULTURE

Harvested by hand in September.

VINIFICATION

Stainless Steel fermentation
Residual Sugar: 4.8 g/l

TASTING NOTES

Elegant and crisp. Characterised by peppercorns, with a lively, spirited acidity.

