

5-10 thousand years ago, grape vines made their way up to Danube river and travelled with groups of people to northern Europe. But during the height of Roman Empire, empire demotion banned vine growing north of Alps to protect roman wine industry and European winemaking cooled down. This degree overturned in year 28 by Marcus Aralias Probus and wine industry in now Austria ramped up again. In pits? time, Probus sent his troops north to clear land for vineyards including land around Danube. Probus has been great for the wine industry in historic accounts, Probus was killed in a vineyard by angry soldiers who thought his new provision of civilian labors was unfit for profleration of their scallus. Probus was not the only leader who had trouble among the Danube vines. **Richard the lionhearted** didn't have a great time either. Leopold 5th - the Duke of Bastria? suspected his cousin's death was the result of a planned hit by Richard the lionhearted. Also during the crusades, Leopold had been deeply offended by the title equal to Richards but instead of accepting, Leopold had Richard's flag torn down from the captured castle in Aker??. Later when Richards made his way back to England, he tried to pass through Liapo's territory in Vienna but Leopold had him captured and imprisoned along the Danube in what is today Wachau at Durnstein Castle. He was later removed and released a large sum of money...

Wachau is known for stunning Riesling and Gruner V. Soils varied from sandy and gravel along the Danube river, to loess further up, and to exposed rock higher up on the terraced hillsides that rise up along the river. Usually Gruner is planted on the lower banks of loess while Riesling is planted on the higher rockier sites. The Danube winds through hillsides that over the centuries have been terraced with stone wall, many of which are several hundreds old. The Danube river's wide water surface moderates the day and night time temperatures and the winding of the river helps to create various microclimates here and there. In the 1980s several growers of Wacha formed Vinea Wachau to create quality standards of their own. Steinfeder, dry <11.5%, Federspiel 11.5-12.5%, Smaragd - "emerald", > 12.5%, later harvested wines fermented to dry.

Son of Lea Alzinger. Winery close to the city of Krems, the 1st village from the east belonging to Wachau. Close to Kremstal - wines have a kremstal feel... And in Kremstal there are sites with similar soils to Wachau but all together more loess driven soils in Kremstal whereas some loess (not much, which makes wine round and big) and if primary rock - mainly gneiss in Wachau (makes wine show more minerality, lean, elegant). Wachau is a bit cooler depending where in Wachau which are essentially two climatic zones coming together - warm Panonian climate from the east and cold continental climate from north and west. Also within Wachau big differences: flowering/ripening time, the Loiben?? Mautern?? regions in the east harvest 2 weeks ahead of Spitz - advantage and disadvantage. If you have an early year, better in Spitz since it's cooler there you can harvest later to get full physiological ripeness. If a later year - later ripening, like we have in Altenburg then you have better in all the other time.

History of domaine: father took over from grandfather in early 1970s as a 20-something after winemaking school in Krems. Back then winemaking trends towards lesser quality wines bottled in 1L 2L bottles and at the beginning parents bought grapes from coop , in 80s started to produce own wines and a restaurant on the winery for sell produced wines and cooked foods to contact consumers. Since 1986 parents stopped bringing grapes from coops and producing wine from 100% own grapes from 4.5 hectares from Flaoweingutten?, Muhlpoint, and Loibenberg. Back then it was easier to acquire new vineyards so they added Liebenberg and Steinertal which is now one of our most important vineyards. Now it's almost impossible to buy vineyards as almost no one is selling, you might be able to rent tiny pieces. 11 hectares now. No monopoles - very common in Wachau region. Our eleven hectares are divided into more than 50 parcels so it's all very small and a lot of different parcels. Typical for the region, challenging for viticulture.

Our style: elegant focused mineral-driven wines. In warmer bigger years, we try to have elegant focused style still. Vineyards are mostly close together but the wines are really different that's why we do most single vineyard wines. We normally produce 14-16 different wines every year of just two varieties Riesling and Gruner. Loibenberg: one of the biggest and best single vineyard in Wachau. Sized at 24 hectares in total, you find a lot of different styles there. Elevation 210-350 meters on one side, and soil conditions vary: on the west and eastern part poor, pure, minerally soils, in the medium section there's loess blown in 11000 years ago not common for terraces where Gruner is planted because the water situation is better since Gruner needs more water as Riesling handles water stresss better than Gruner. Wines from the medium section are often more round and full bodied compared to western/eastern sections where wines are more elegant crisp. Loibenberg is completely south facing, warmer compared to Steinertal leading to bigger wines. **Loibenberg** is a region that really impresses a stamp on the wine - doesnt really depend on the producer - *easy in blind tasting*: **minerality** from the soil plus the distinctive **power**. Liebenberg is farther away from our estate - 3km west bordering the next village Weissenkirchen. Because of the distance, cooler there and a different soil. More gneiss based soils in Loibenberg, mainly on amphibolite in Liebenberg, reflected in different characteristics in wines: Riesling from direct Loibenberg area are more of the typical type: stone fruit, mineral driven, whereas those from

Liebenberg show more exotic fruit and are fruit driven.

Makes ~50/50 Gruner/Riesling, differences in growing both: both are not easy to handle but R more flexible regarding site selection; Gruner was used for bulk wine in former times 30-50 years so not much good clones (existing clones were for bulk wine poor quality). All the replanting was done via massale selection from cuttings from old vineyards. We look for small berries, and not too many berries per bunch for aromatic intensity. Clonal materials for Riesling are more available, mostly from Germany as they've done a lot we also use massale selection from our old vineyards. It's hard to tell which variety is better for warmer/colder vintages but most vintages we can indeed say Gruner/Riesling fared better than the other. For instance 2010 definitely a Gruner year, 2011 Riesling year. 2012-2013 about the same. Often when its a late year - it'd turn out a Gruner year. Because Gruner ripens earlier compared to Riesling and so you get better physiological ripeness from Gruner; warmers years are better for Riesling because it retains acidity better more fresher elegant even in warmer years. The physiological ripeness is key. In warmer years if you pick too early to make not too big wines you could have problems with physiological ripeness. So you need to wait longer and have more powerful and round wines perhaps not so elegant and with Riesling it'd be elegant regardless.

Climate change? Compared to 10-15 years ago, harvest time was earlier but not much. More dramatic rainfall or frost. Former times, you have rains that last 3-4 days which are ideal but now you have a summer storm that brings the same amount of rain of 3-4 days, not good in terms of erosion and flooding since vineyard is closed to the river but flooding might not be due to the warming. We had in the last 10 years two big floods - good situation being our house is high enough above the flood, but the cellar is filled with 1.7m water - cannot pump water out, we filled the tanks and barrels with water that they don't start to swim otherwise it'd damage the cellar, you have to wait until water goes down and level of Danube is normal again and then pump it out. Flood protections are built in Loibenberg and around Danube so the whole Wachau villages are protected but only for the villages/houses not for vineyards. Flooding in vineyards? depends on when it takes place. In 2002 vs 2012. In 2002 we had it mid August the vineyards/grapes closest to Danube were covered completely so we had no harvest in the area. In 2012 it was very early around flowering so not affected.

Vintages: since late 90s you've worked. Greatest vintage is the first one: 1986 fantastic - if you taste the wines now you'd think they are 5-6 years old. Then next really one: 1990 classic fine elegant. 1993 very good, 1997, 1999 are the most shining ones. But sometimes the vintages not rated that high after production eg 1995 was a difficult year - botrytis, not perfect weather, amazing today. Often that vintages not soon in future?? can age fantastically. What do wines take on over time? Gruner and Riesling both age well. In the first year more fruit which goes down and secondary characters develop like soils and climate. This transformation finishes around 4-5 years then no big change in the next 10-15 years. Difference between Gruner and Riesling: Gruner ages more linearly/continuously/straightline. Riesling in the first year more ups and downs, you can open a bottle not great, open it one month later - very great aka periods of closing, but the older the wines get, the less likely it happens. Varies from wine to wine, no way to predict it. Just have faith.

Kremstal and Kamptal usually share the same vintage characteristics. Sometimes rainfall in one region but not in the other if it happens in August could result in differences but its very similar. But if you compare us to farther regions like Burgenland or Steiermark then you have big differences.

2013 is the best vintage over the last 10-15 years because of the balance in the wines: good physiological ripeness, not too much alcohol and very good acidity structure. Can keep forever.

2012 was also very good, bit warmer compared to 2013. A bit more power more round but also good acidity structure.

2011 was a quite warm year - to me a Riesling year as Riesling has a better acidity structure. Gruners were big this year.

2010 the complete opposite to 2011. Very late year, late flowering, very cold summer, resulting in high acidity - perfect for Gruner, which tends to be lower in acidity. So elegant and fresh Gruners with longevity. Riesling good in youth, more difficult with aggressive acidity.

2014 was a cool vintage not rated high the year after but the wines are showing awesome now. Just give it some time. It was a lot of work in the vineyards that year. A lot of rainfall. Flowering was early, after which came rain that was needed. Summer all good till July, in August and September we got a lot of rain so harvest was complicated we had to harvest in each vineyard 3-4 times but happy with final quality but doubled efforts/work for 50% of normal harvest. Typically around 70000 bottles produced every year, 2014 ~38000.

No rule as to when to open Alzinger wines: personal preference, food, etc. I personally prefer aged for 7-10 years and we try to produce wines of long lives. 15-20 year old wines are amazing today too.

Went to winegrowing school at age 14 (my own decision), finished school in 1998, worked then in other

wineries to get experience - first in Yamik?? in Wachau, a bit different than Alzinger style but he was the most important persons in Wachau and quite nice. He was the one pioneered the dry style elegant style important for the region as a whole. He taught me the importance to care for the terraces, to make specific single vineyards. Then at a harvest season worked for Hans Günter Schwarz just prior to his retirement in 2002. "The most significant experience came with my work in the Pfalz at Müller-Catoir in the vintage 2000. Hans Günter Schwarz revealed things in the cellar, small details that gave stronger impressions of vineyard and place. He taught me not to be afraid of skin contact, that good grapes will give good phenols, for example. How important work with the lees is and many other things." He is open not hiding secrets of winemaking. He showed me important things in producing Riesling and we tried in our estate to **keep wines on fine lees** to get more structure in wines.

Changes over time: less sulfur, try to make wines more drinkable in youth, most important thing being longevity: more approachable in youth, but ages just as well than previous wines made by father, who still works together in the winery/vineyard, who has experiences with more early vintages. Analogous vintages: 2013 is really similar to 1999, 1998 similar to 2008.

Touch the wines/grapes as less as possible. If the grapes are good, 90% of quality in bottle is achieved. Gentle work in the cellar: when the grapes come in they are triaged, then skin contact for 10-12 hours depending on temperature and grape material and vintage. Longer when there's better physiological ripeness, and Riesling longer than Gruner because with Gruner you need to be careful not to extract too much phenolic bitterness from the wine which can result from long skin contact. 2013 Riesling saw longer skin contact. Riesling needs longer skin contact because you need longer time to get the aromas out of the skins compared to Gruner. After skin contact, grapes are pressed, then do a settling off the juice for ~12 hours then pump into the fermentation tank - stainless steel or big wooden press. Then ferment normally 2-3 weeks depending on variety - Riesling is slow so normal to take several weeks, Gruner is faster but normally two weeks from the time grapes were brought in till fermentation is done, rack once after fermentation then really long lees contact.

Red wines? There is some red wine in Wachau but I don't think this is a good region for red wines as its too cold here. Some okay Pinot Noirs here but a lot better wines in Austria.

Farming changes over time? No big changes, greater focus on healthy soils careful use/no use of machines etc. Irrigation is allowed here. We need irrigation mainly on terraced vineyards because the primary rock soils won't store a lot of water and wines need basic water supply - if no water for too long time, you get a lot of phenolics in your wine so we needed it every 2-3 years - also sometimes not in a whole year but a few hot or dry months. Important to not to have too much crop on the vines as thin wines don't taste good - can handle a moderate crop for elegant wines but need to be flexible. Leaf management too especially in warm years not to pull too much leaf, more shadow thus more elegance and acidity. So leaf coverage is as important as yields. Change over time due to climate change? Since the sunlight intensity is greater now - you keep more leaves to prevent sunburn. Green tannins when you do not have enough physiological ripeness and bitter results when you have too much sun influence and too much phenolics - as it gets riper you get more phenolics. For Gruner you get too much phenolics if there's not enough sun and too much run. Tricky grape, no good clones - but with good material from old vineyards you will do fine.

Goals: rebuild things in the winery, show different characters of vineyards within the wine and make them more expressive. To make them more expressive: be aware of the weather situations for picking dates, leaf management etc.

Market: 60/40 domestic/international. Exports: 50% goes to Europe. Most to Germany, Belgium, Italy, Switzerland. The other half: US, and the rest tiny quantities to many countries: Japan, NZ, Australia, Russia, Isarel, Marudis. Terry? It's been 15-20 years. He lives with the wine. Wine is his life.

Reception with Austrian wine over time: esp with Gruner. Big evolutoin in the last 10-15 years.