

Triebaumer: Blaufränkisch from Rust

Blaufränkisch-tinged right from the beginning

Since the oncoming of the phylloxera Blaufränkisch played the leading role in the Triebaumer Winery which is run today by Regina Limbeck and Günter Triebaumer. Recently other groups have interested themselves intensively with this variety. There are good reasons for this. First of all Burgenland with its climatic and geological conditions offers the ideal prerequisites for a quality wine from Blaufränkisch grapes. And vice versa: the Blaufränkisch variety with its particular characteristics fits perfectly into the wine-land of eastern Austria.

Rust offers ideal growing conditions to the Blaufränkisch grape which loves loamy soils and calcareous sub-soils. The combination of these two types of soil conveys the typical cherry-fruit and the fiery temperament, two qualities which distinguish Rust from all other Blaufränkisch-regions.

It is no wonder that the Blaufränkisch has become fashionable and of increasing importance to Austrian consumers and on export markets.

That the Triebaumer Winery "has a knack for managing the Blaufränkisch grape" has been confirmed by excellent results at expert tastings as well as listings in the retail trade and gastronomy. Additionally in the airline service: the Blaufränkisch 2004 will enrich the AUA Grand Class wine menu on longer flights as of November 2006.

Put us to the Test

One simply needs to taste the Ruster Blaufränkisch from the Triebaumer Winery. There are many opportunities to do so. The easiest way is to request tasting samples for critical reviews. We also would be pleased to welcome you to our winery. For an individual appointment to your convenience please contact Günter Triebaumer at tel. nr. +43/676/4728288 or visit us during our Open Cellar Days between November 4 -5, 13:00 -18:00.

Tradition, esteem and detailed international experience have induced the Triebaumer Winery to increasingly strengthen the position of the Blaufränkisch in the future. Enclosed you will find information, dates and facts concerning this grape variety that grows on more than a third of the total acreage which belongs to the Triebaumer Winery. They mirror all experiences and Rust-specific characteristics and simultaneously explain the differences to other typical Blaufränkisch-origins.

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Blaufränkisch: A Grape Variety with History

Is it possible to judge something as “good or bad” – according to its geographical origin and direction? Even the very act of posing this question would nowadays be considered as deeply “incorrect”.

In the age of Carl the Great such terms were not yet in the vocabulary. Those varieties which came from the “Franconia Kingdom” were the “good ones”. The acceptable western grape material was called “Frankish” the lesser quality eastern grape varieties “Hunish”. From here also comes the name of the so called Heunisch.

According to verifiable legends this variety Blaufränkisch was brought into our latitudes from Bavarian and Franconia pioneers. More than likely as early as the 10th century. Nevertheless first documentation can be found in the 18th century. Even then good results had been achieved with this variety. The excellent Blaufränkisch of the early years as well as the good viticultural characteristics resulted in the survival of the variety after the dramatic change of grapevines following the phyloxera catastrophe (1890 to 1895) and led to its replanting.

Parents and Children

At least one parent of the good Blaufränkisch is thought to be Heunisch. The other parent is unknown. However it is speculated that the “Blaue Grobe” or the “Blauer Zierfandler” is responsible for the offspring. Nevertheless Blaufränkisch has also shined as a parent. In 1922 he – or actually she – was the feminine partner crossed with the male St.Laurent in the work of Prof. Zweigelt who had taken the best and most promising varieties upon which to base his successful cross-breeding.

International Prizes since the 1930ies

Austrian Blaufränkisch has not become just recently internationally renowned. Back in the 1930ies there were international prizes awarded to our variety. In the mid-1980ies thanks above all to a first class vinified wine from Blaufränkisch grapes a totally new Austrian red wine culture was founded. Currently, at the beginning of the 21st century Blaufränkisch is to become a leader among Austrian red wine exports.

Detailed Information Concerning the Current State of the Grape Variety “BF”

Synonyms and Percentages

The Hungarian translation of this variety is “Kekfrankos”. In Germany the Blaufränkisch is known as Lemberger. Nowadays the “BF”, as the typical abbreviation goes, belongs to the leading Austrian varieties with 5,4 % of the domestically grown grapes, above all in Burgenland. 94% of Blaufränkisch acreage lies in the youngest Province of Austria.

Vine, Grape, Soil

Yield, Vertical Growth

The yields of this grape variety depend on clone selection and vineyard philosophy. BF grows like a pole – very straight and upright. This aids the canopy management, for instance shoot positioning, considerably. The disadvantage of this upright growth is that the variety shows an increased susceptibility to storm breakage. This is one of the reasons why the Triebaumer Winery uses stainless steel foliage wires. In this way neither wind nor “rusty wires” can “saw into” the grape vines.

Leaves, Petioles

The leaves are large with few lobes and teeth. The leaf plate is smooth showing a deep green colour. The leaf petioles are thick and long. This causes them to break easily which is a significant advantage of "Canopy Management" (ventilation of the grape zone, leaf removal...).

Tendrils, Water Shoots, Vegetative Growth, Canopy

The Blaufränkisch tendrils are few, yet strong. The inclination for water shoots can be described as normal. The secondary vegetative growth is relatively strong. Due to its large leaves the Blaufränkisch develops a thick canopy in spite of spacious internodes (except in the basal zone).

Cane Maturing, Frost Tolerance, Health

The cane maturing of the Blaufränkisch vine is most often good, except for excessive yields. In spite of the upright growth it has a good frost tolerance. For this reason is the variety also suitable for deep lying and thus heavy loamy soils. Overall Blaufränkisch has a robust nature. Symptoms of diseases become manifest well after the point when other varieties in the region have already been infected.

Berries

The thick berry skin provides a good colour and enables densely layered tannins. That's why Blaufränkisch withstands the pressure for botrytis longer than other varieties. With the exception of dry years the round berries become relatively large – similar to those of Zweigelt. In very hot years with high sugar concentrations the Blaufränkisch berries tend to shrivel slightly without becoming raisins (compare Pinot Noir and Zweigelt). In contrast to these both varieties as well as St.Laurent the Blaufränkisch bunch is loose-berried. Any experiments to establish small-sized Blaufränkisch berry selections exist merely as a rumour and not in vineyards. However the selection of loose-berried grape bunches is - to a certain degree – indeed possible.

Grape Bunch

The Blaufränkisch grape bunch usually has the form of a long distended triangle. Due to the early blossom time – as with Chardonnay – the flower clusters appear early. This is a phenomenon particular to Ruster Blaufränkisch which may be often observed. Accordingly the blossoms are very sensitive and susceptible to coulure causing less yield but that being of a very high quality. The grapes have thick and long stems that become wooden easily. For this reason bunchstem necrosis which can often damage Zweigelt and Cabernet occurs infrequently.

No Sex for Butterflies

In the past the Blaufränkisch was one of the favourite meals of the grape moth. It belongs to the family of tortrix moths which additionally contributed to coulure. The most successful Rust pheromone-project "No Sex for Butterflies" has held the tortrix moth widely in check.

Soils

Through expert viticulture the Blaufränkisch grows well in nearly all soils. Nevertheless in sand and/or gravel soils it shows neither a typical fruit nor its deep colour. Experiences of domestic vintners show that the Blaufränkisch is best suited for slate, loam or chalky loam soils.

Blaufränkisch growing on slate residual soils has no distinctive features compared to other red wine varieties. However, loam and chalky loam soils do indeed enhance the special characteristics of Blaufränkisch

as red wine ratings of the last 20 years have impressively shown.

Blaifränkisch Single Vineyards in Rust

The Triebaumer Winery owns vineyards in the best BF-sites of the Free City of Rust. They lie predominantly in the north of the municipality: Gemärk, Oberer Wald, Mariental and Pandkräftn.

The following soil types are predominant (without order):

- » 17 Redsina from limestone rock and limestone debris (Leitha limestone, lime sandstone)
- » 28 Tschernosem from calcareous fine sediments (Tertiary, loess)
- » 85 Calcareous Regosol soil from fine sediments (Tertiary, loess)
- » 61 Calcareous unconsolidated sediment brown earth from fine sediments
- » 64 Overlied calcareous unconsolidated sediment brown earth from predominantly fine unconsolidated & alluvial material
- » 76 Overlied non-calcareous unconsolidated sediment brown earth from predominantly fine unconsolidated material

Numbering according to the soil chart of the "Research and Training Centre for Forests, Natural Hazards and Landscape" recorded at the ÖK 50 of the Federal Office of Metrology and Surveying.

Soil Classes

In terms of soil classes the following soils can be found in the respective vineyards:

- » Black earth = Tschernosem
- » Unconsolidated sediment brown earth
- » Redsina (humus above coarse limestone)
- » Alluvial soils = Colluviums
- » Regosol soils

Limestone, Soil Moisture

90% of the area of these sites were classified as calcareous (= more than 0,5%). Regarding soil moisture the sites were classified by 80% as "moderately dry" and "dry":

- » Dry: only suited for cultural plants with low moisture requirements
- » Moderately dry (=susceptible to dryness): generally sufficient water supply except during long dry periods.

These definitions apply to the whole agricultural area. As the grapevine actually prefers dry soils it finds ideal growing conditions in all of the mentioned single vineyards.

Climatic Benchmark-Data

- » Altitude above sea level: 120 -178 m (=upper part Oberer Wald)
- » Amount of Precipitation: (average from 1971 – 1990)
 - Rust: 546 mm
 - Mörbisch: 628 mm (6 km linear distance without an elevation in-between)
- » on 18 – 20 days the region is covered by snow
- » Main wind direction: north-west, good protection by the Ruster Hügelland (Rust Hill Country)
- » General: Pannonian Climate is a continental climate with hot summers and cold winters, long warm autumns etc.).

The Blaufränkisch-Origins in Burgenland

Simplified definition of BF-origins in Burgenland without preferences from north to south:

Seewinkel (including Gols and surroundings)

- » sandy gravel soils, early ripening
- » rather warm and spicy fruit

Lake Neusiedl Northern Shore and Leitha Mountain Range

- » slate soils in geological slots, partly steep hills (dry sites)
- » rather cool and mineral fruit

Rust

- » loamy topsoil with chalky subsoil, medium period of ripening, gentle hills
- » As region "in the middle" Rust combines the features of various BF-origins throughout the Burgenland in an ideal way: the fruit is deep and spicy and shows at the same time charming cherry aromas and a fiery temperament.

Middle Burgenland and the Region Zagersdorf/Pöttelsdorf

- » pronounced loamy soils, late ripening
- » cool black-berry fruit

Southern Burgenland and Eisenberg

- » iron-bearing basalt residual soils, rather late ripening
- » fiery-mineral wines

The Blaufränkisch Wines in Rust

Should generally have a powerful and fiery temperament due to low yields which are brought about by the sensitive blossoms and favourable conditions for ripening. Variations of cherry aromas prevail – in addition black berry variations, with barrique-maturation: cinnamon and cloves.

Some of the leading aromas of the Ruster Blaufränkisch

- » red cherry
- » black cherry
- » dried cherry
- » stewed cherry
- » cherry chocolate
- » cherry jam
- » cherry liqueur

The Current Triebaumer Blaufränkisch Vintage**Blaufränkisch 2005**

New – also with Stelvin Screw Cap

Purple with a dark violet rim. Intensive cherry nose. Stewed sour cherry complemented by a hint of violet and lilac, sun-warmed black berries. Dry, vivacious-juicy Blaufränkisch-fruit of a classical style, finely woven tannin structure, inviting dark berry and cherry aromas with spicy-animating finish.

Serving Temperature

15 - 17°C, decanting adds to drinking pleasures

Accompanying Ideas

Let's start with the always excellent Martini goose, continue with Sbrinz and ripe Gouda or chicken in red pepper sauce, bean stew might be nice too – with a sizeable helping of chilli – and finally another good consummating zip of Blaufränkisch – because it was so good.

Harvest

Beginning of October, hand-picked into small boxes.

Grape Processing & Fermentation

Destemming, closed fermentation at approx. 30°C, 3 days of maceration after completed fermentation followed by gentle pressing. Malolactic fermentation in large used oak casks.

Bottling

April 28, 2006

Analysis

13,2 % alc.vol.

4,6 g/l acidity

1,6 g/l residual sugar

Bottle Sizes

0,75l-bottle, Magnum, Double-magnum

Blaifränkisch Reserve 2004

Purple with a dark cheery-coloured rim, dense viscosity. Spicy flavour profile of blackheart, sour cherry cake, chocolate streusel, touch of vanilla, blackberries sun-ripened. Noble woods with light toasting. Underlying delicate notes of plums and blackthorn.

Dry, powerfully structured with substantial smooth tannins which seem as if covered with cherry chocolate. Striking and inviting. These muscles grew without steroids. Animating fruit sweetness supported by "Rust minerality" dressed up with a fiery temperament. Long finish and a promising ageing potential.

Serving Temperature

16 – 18°C

Accompanying Ideas

Rolled roasted calf in natural sauce, pork medallions crusted with pepper, pecorino with olive oil and walnut bread, companion in decisive conception phases – at any time of the day.

Harvest

Hand-picked into small boxes at the beginning of October 2004 from the single vineyards RIEGELPAND (some clay interspersed with schist) and PANDKRÄFTEN (deep loess on loamy lime subsoil).

Grape Processing + Fermentation + Maturation

Destemming, fermentation in closed stainless steel tanks for 12 days at a temperature of approximately 31°C followed by five additional days of maceration, gentle pressing, malolactic fermentation and maturation in 300 l oak barrels (approx. 55% new). Blending and final maturation in large wood casks.

Bottling

May 2006

Analysis

13,8% alc.vol.

4,6 g/l acidity

2,0 g/l residual sugar

Bottle Sizes

All popular bottles from 0,75 l up to 6 litres

Blafränkisch-Workshop in Rust

We would like to inform you about a forthcoming press-workshop on Rust-specific topics:

Date: Tuesday, October 10, 2006
Time: 15:00
Meeting Point: Hotel Sifkovits, Am Seekanal, Rust
Schedule: Walk through the Single Vineyards
Soil Profiles
Vine-Bunch-Grape
Stages of Ripening
Small Degu-Menu
Small Thematic Tasting
Specials: Please bring sturdy shoes and clothing
Application: wegro – F & B MARKETING
office@wegro.at

Further Information

For further information please contact Regina Limbeck and Günter Triebaumer at tel.nr. +43-676-4728288. The download-section of our homepage contains this text and a selection of Blafränkisch-photos: www.triebaumer.at

