

EBNER-EBENAUER

Deep in a four hundred year old cellar, a quiet, studious man weighs careful decisions to create exquisite wines from each of the special parcels in the Weinviertel. He asks his accomplished, exuberant wife to join him in crafting the perfect blends that reflect their passionate partnership.

Once upon a time...this is how fairy tales usually begin. But sometimes real life is a fairy tale, and that is the case for Marion and Manfred Ebner-Ebenauer. While the Ebner-Ebenauer label was born in 2007, the history of winemaking in Manfred's family stretches back fourteen generations. Today Ebner-Ebenauer is a mixture of old and new. The 400 year old cellar and modern style of the careful winery renovation. Traditional winemaking, gravity fed, gentle pressing. Using new methods when appropriate. "Respect the traditions but change if not useful."

While the cellar of their winery is quite old, the building above it was built after a fire in 1945. The Mediterranean style came from Manfred's grandfather, who ran an Italian school, and grandmother, who taught Italian. They brought their love of Mediterranean lands to life.

Marion came from a restaurant business family. She looked for a winemaking school after primary. There she learned winemaking, cellar work, viticulture, then apprenticed making Pinot Noir and Chardonnay. She really fell in love with wine, and wanted to have a winery for herself. On the first day of wine school she moved in and saw a tall, dark-haired stranger. That stranger was Manfred, and they fell in love. After graduation she managed restaurants for a large wine company, then started to make wine. Four barrels at just 20 years old in 2001. Her second vintage was rated 94 points by Robert Parker, and she was hooked.

After his graduation, Manfred went back to winemaking with his father at the same winery they're in now. It had old machines and a small vineyard.

In 2007 Marion and Manfred were married and decided to pursue a winery together. They started completely new in the old cellar, which gave them the freedom to develop their own style. New machines, and doubling production with new vineyards acquired in 2009.

The diversity of soils in the 17 hectares that are scattered around Poysdorf in the Weinviertel give them the opportunity to make seven distinct Gruner Veltliners. From iconic Austrian loess to pure sandy soils, meagre limestone tracts, warm gravelly parcels and heavy, water-retentive loams, these tracts are carefully tended. They also contain

some very old grapevines – up to 70 years. The roots have dug themselves twenty meters into the earth, where they utilize minerals the younger vines can't reach. There is wisdom in their experience. The old vines concentrate their energy better and stay in balance in difficult vintages. These old vines have seen a great deal and learned from it.

Marion and Manfred's mix of personalities is the secret to their success. She does what she really likes to do, and he does the same. She is fire and wind, he is earthy. They respect one another's opinions and have a deep respect for the soils and plants. Their transition to organic/biodynamic winemaking has become an obligation. Not in the sense of following fashion, but as a natural consequence of their observant interaction with nature and with life.

As Manfred says, "Our wines evolve without any undue influence; they need time to develop. There's no glitz or glamour; they are fashioned for long life and great expressivity. Nature has written the script for our wines, we just sit in the director's chair."



W INES

Gruener Veltliner
Gruener Veltliner Reserve Alte Reben
Gruener Veltliner Hermanschachern
Gruener Veltliner Reserve Sauberg
Chardonnay Black Edition
Pinot Noir Black Edition