

SCHAUER

On some of the highest and steepest winegrowing slopes in all of Central Europe, where winegrowing was documented as early as 1757, a pair of brothers continue their family tradition. Bernhard and Stefan Schauer have taken over the reins of their family's winery and brought their own passion to this corner of Südsteiermark in southern Austria. Records in the village church document the early winemaking of the Schauer family. Once a farm of mixed agriculture, the crop is now grapevines. Grown on the top of hillsides, the vines thrive in the slate and schist-rich soil.

Since the beginning, there has always been a Schauer family winemaker overseeing viticulture and winemaking in Kitzreck-Sausal. Both the great-grandfather and grandfather of the present generation were farmers and made wine. In 1980, Karl Schauer completed the conversion of all farming to grapevines. In 2010, he passed primary responsibility for the estate to sons Stefan and Bernhard. The brothers are passionate winegrowers who always work together, in the vineyards, in the cellar, or in their parents' *Buschenschank* (traditional Austrian wine tavern) and guesthouse. Stefan is the winemaker and runs the winery with Bernhard, who handles marketing and all administration. Stefan went to school for viticulture, then worked for wineries in Italy and the Wachau before returning home. Bernhard studied hospitality, then spent a year in Britain, another on a cruise ship, and then in the Austrian national tourism office. They have grown the winery quickly in the past 10 years: from 10 hectares in 2010 to 28 hectares in 2019.

At a peak of 564 meters, the predominance of slate in the soil imbues their wines with flinty, mineral and spicy notes that are characteristic of the beautiful Sauvignon Blancs and Rieslings from the region. It is for these wines that Schauer is justly famous.

The distinguishing factor for Schauer is their determination to create very individual wines. Their approach is to create elegant, acidity-driven wines, straightforwardly and without compromise. They want you to taste the passion they put into the wines.

The hills in Kitzreck are steep – some slopes approach 90 degrees. This mandates meticulous, manual attention, which ensures that only the highest quality fruit is harvested. One of the first wineries in the area to practice sustainable agriculture, they do not use herbicides or pesticides in the vineyards, and only enrich the soil with a bit of organic fertilizer. As a partner to the South Styria Nature Park, they feel it is their responsibility to help

promote biodiversity and observe the natural conditions of the landscape. They respond to this when cultivating their vineyards and believe this “natural park quality” can be tasted in the wines and the farm bread from their oven.

The Schauer family business is where tradition, vertiginous single vineyards, sustainable philosophy and wines full of elegance and finesse are the order of the day. They encourage you to travel along the South Styrian Wine Road to visit them and experience the incomparable views, food and their wines of the Südsteiermark.

Little known fact: the Schauer brothers spend much of their spare money on wines. They lead a tasting group of six of their close friends and winemaking peers. Requests to join the tasting group are numerous. They also frequently travel to other winegrowing regions to taste and learn. There is a lifelong study of wine!



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Riesling Kitzreck-Susal
Sauvignon Blanc Ried Goldes
Sauvignon Blanc Ried Gaisriegel
Sauvignon Blanc Kitzreck-Susal
Sauvignon Blanc Südsteiermark
Weissbunder Ried Hochtemmel