

Even more biodynamic winemaking

Three well-known winemakers from Germany and Austria joined the renowned respekt-BIODYN European winemaker's association at the end of 2016. With them, a total of 22 respekt winemakers are now striving together towards the "ideal wine".

Vienna, 23 February, 2017

"The respekt association's high standards, our collegial exchange, and the joint development and appreciation have become enormously important to me over the years. respekt–BIODYN is a super troupe! This is why I see it as a necessity to integrate my second winery here. It's also because Hajszan Neumann worked biodynamically for years before my takeover," the Viennese winemaker Fritz Wieninger justifies his double membership in respekt–BIODYN. With the Hajszan Neumann winery, the Herbert Zillinger winery in the Weinviertel and the VDP member Dr. Wehrheim from Pfalz (Palatine) in Germany, now 22 wineries from Austria, Germany, Hungary and Italy belong to the association, which was established in 2007. The first wines from these three certified according to the new respekt guidelines will be presented at the Viennese VieVinum 2018 wine fair, while at the ProWein wine trade fair in March 2017, they will still be showing their bottles without the respekt logo.

The new cellar guidelines. At the end of December 2016, respekt cellar guidelines for the "white & rosé wine", "red wine", "natural wine" and "champagne & sparkling wine" categories were adopted. These individual categories are clearly defined and leave no room for interpretation. The winemaker's association strives towards the ideal wine in accordance with these strict guidelines, and with a commitment to the highest quality.

The admission procedure. "What counts for us, in addition to our working methods, is in particular the quality level of our wines, which is why the wines of respekt aspirants are tasted several times by the Executive Board," said respekt chairman Fred Loimer. "It is important that the respekt association is open to every type of wine: from fresh and fruity through classic and matured, to orange. But everything at the highest level. Then the real admission process begins. Our new cellar guidelines are, of course, still a proper hurdle. It's great that these three have mastered them." Unanimity of the board, participation in the respekt education program, a one-year mentorship by an older respekt member, and the three-year transitional phase for wineries in conversion to organic management (two for already organic operations) are the additional criteria.



respekt-BIODYN & ProWein. 21 of the 22 respekt wineries will be represented at this important wine trade fair in Düsseldorf from 19 to 21 March. The German members will personally be at the "VDP – The Prädikatsweingüter" stand in Hall 14, the Austrians (except for Gernot Heinrich and Fred Loimer (Hall 16)) will be in Hall 17, and the South Tyrolean Manincor Winery will be in Hall 15.

The association. respekt-BIODYN is a European biodynamic association with the goal of producing outstanding wines with the highest possible individuality. respekt-BIODYN is based in Austria and has 22 members from Germany, Italy, Austria and Hungary. The association was founded in 2007.

The respekt members: Paul Achs, Judith Beck, Clemens Busch, Steffen Christmann, Kurt Feiler/Feiler-Artinger, Karl Fritsch, Michael Goëss-Enzenberg/Manincor, Andreas Gsellmann, Gernot & Heike Heinrich, Johannes Hirsch, Fred Loimer, Hans & Anita Nittnaus, Bernhard Ott, Gerhard Pittnauer, Claus Preisinger, Hansjörg Rebholz, Karlheinz & Franz Wehrheim, Franz Weninger, Fritz Wieninger/Hajszan Neumann & Wieninger, Philipp Wittmann, Herbert & Carmen Zillinger.

Printable photos in the attachment © Andreas Hofer, Steve Haider, Christian Jobst, Dr. Wehrheim Winery.

Portraits of our new association members from p.4

The ProWein stand numbers of the respekt members are on p.3

respekt-BIODYN

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respekt-BIODYN at ProWein 2017

Paul Achs Winery Hall 17 / A09
Judith Beck Winery Hall 17 / A01

Busch Winery Hall 14 / E30 (VDP)
Christmann Winery Hall 14 / E40 (VDP)

Feiler-Artinger Winery Hall 17 / E46
Weinberghof Fritsch Hall 17 / A12
Manincor Winery Hall 15 / G71
Gsellmann Winery Hall 17 / A01

Gernot & Heike Heinrich Winery Hall 16 / J61 (Premium Estates & Smart Wines)

Hirsch Winery Hall 17 / A08

Loimer Winery Hall 16 / J61 (Premium Estates & Smart Wines)

Hans & Anita Nittnaus Winery Hall 17 / A01
Ott Winery Hall 17 / A02
Pittnauer Winery Hall 17 / A01
Claus Preisinger Winery Hall 17 / A01

Rebholz Winery Hall 14 / E40 (VDP)
Dr. Wehrheim Winery Hall 14 / E40 (VDP)

Hajszan-Neumann Winery Hall 17 / A03 Wieninger Winery Hall 17 / A03

Wittmann Winery Hall 14 / E59 (VDP)

Herbert Zillinger Winery Hall 17 / E06



Hajszan Neumann Winery

Vienna, Austria

The Hajszan Neumann winery is located in Döbling, Vienna at the foot of the Nußberg, the most traditional and famous winegrowing vineyard in the city. With plenty of passion, Fritz Wieninger produces fine wines with a natural, authentic flavor here on 20 hectares of vineyards. This pioneer of Viennese quality wine took over the vineyard in 2014 from a friend Stefan Hajszan and his business partner Heinz Neumann, and now concentrates on terroir–emphasizing wines with real expression and a multi–layered character. The shell limestone and weathered limestone soils of the Nußberg, and biodynamic viticulture, form the basis for this. Fritz Wieninger also creates white wines under the "natural" designation, fermented on the mash without any influencing processes such as fining, filtration or sulfurization.

Hajszan Neumann has been working under biodynamic guidelines since 2004. His focus is on the vineyard ecosystem with all its facets, supported by extensive effort and intensive handwork. Every single Hajszan Neumann wine has a characteristic soul from the natural flavors of the grape and terroir. Of particular note is the Viennese Gemischte Satz, as it always is with Fritz Wieninger. He regards it as a joy and honor, from the year 2017 to also be a part of the value–community respekt–BIODYN with his second winery.

"If one appreciates the vineyard and acknowledges it as the basis of high quality, one comes automatically to biodynamics. Only a respectful handling of the vines allows the production of grapes rich in character as the basis for unique, great wines." *Fritz Wieninger*

Hajszan Neumann Winery

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Dr. Wehrheim Winery

Palatine (Pfalz), Deutschland

The fourth generation of the Wehrheim family produces classically dry wines in the southern Palatine region at the highest level of quality.

Together with his son Franz, Karlheinz Wehrheim is the owner of the estate, which has been a member of the "VDP.Paradikatsweingüter" association since 1991. Both are concerned with optimally bringing out the original characteristics of the mature wine. Today they cultivate around 20 hectares of vineyards, and since 2006 the Wehrheims have worked according to biodynamic guidelines.

The best known single-site vineyards on the estate are Kastanienbusch, Mandelberg and Sonnenschein; their soils consist largely of shell limestone, and on Kastanienbusch also weathered sandstone and red slate. They offer the climatic conditions and the appropriate terroir to produce great wines. The focus is on Riesling and Pinot Blanc. Pinot Gris and Chardonnay are cultivated as further white varieties; for their red wines, Karlheinz and Franz Wehrheim rely on Pinot Noir.

"Because the idea of sustainability is decisive for family wineries. The vineyard, the winemaker, the family and the environment form a union." *Karlheinz & Franz Wehrheim*

Dr. Wehrheim Winery

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Herbert Zillinger Winery

Ebental, Austria

Herbert Zillinger is one of the leading winemakers in Austria's largest wine-growing region, the Weinviertel. The high quality and diversity of his wines make all the difference. He devotes himself body and soul, especially to Grüner Veltliner and Traminer, and he renounces compromises, following his gut feelings especially in the vineyards and in the cellar. He has consciously decided against modern methods of cultivation, and allows his wines the time and leeway to develop and mature, as his grandfathers did. The fact that he has gone a step further after his conversion to organic agriculture into the most primordial production methods – biodynamics – simply follows.

Herbert Zillinger has been managing his family's estate with 15 hectares of vineyards since 1998, and together with his wife Carmen Zillinger since 2007. Zillinger's vineyards are located in the Vienna basin, where the sediment sets the tone: loess. The fine loess sand (silt) consists of quartz, feldspar, and mica silicates, as well as clay minerals. Zillinger's most important single-site vineyards are "Weintalried", "In Haiden", "Steinberg" and "Vogelsang".

"We are respekt members, because the name is the program." Carmen & Herbert Zillinger

Herbert Zillinger Winery

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