

“I’m not guided by fashionable taste trends. People are invited to assimilate themselves to my wines.”

Phillip Zull





Overview

SCHRATTENTHAL – Austria's smallest wine-growing town, is situated in the north-western Weinviertel, not far from the border to the Waldviertel and the Czech Republic, 80 km northwest of Vienna

LATITUDE – 48°42' north (almost on the same latitude as the French wine-growing region of Alsace)

LONGITUDE – 15°54' east

ALTITUDE – 265 m above sea level

PRECIPITATION – 430 mm/year (one of the driest regions in Austria!)

TEMPERATURE – $\bar{\varnothing}$ 9.2°C/year

HOURS OF SUNSHINE – $\bar{\varnothing}$ 1,800/year

WIND – normally light from the northwest, coming from the Waldviertel (so rarely foggy, and thus reduced threat of fungal attack)

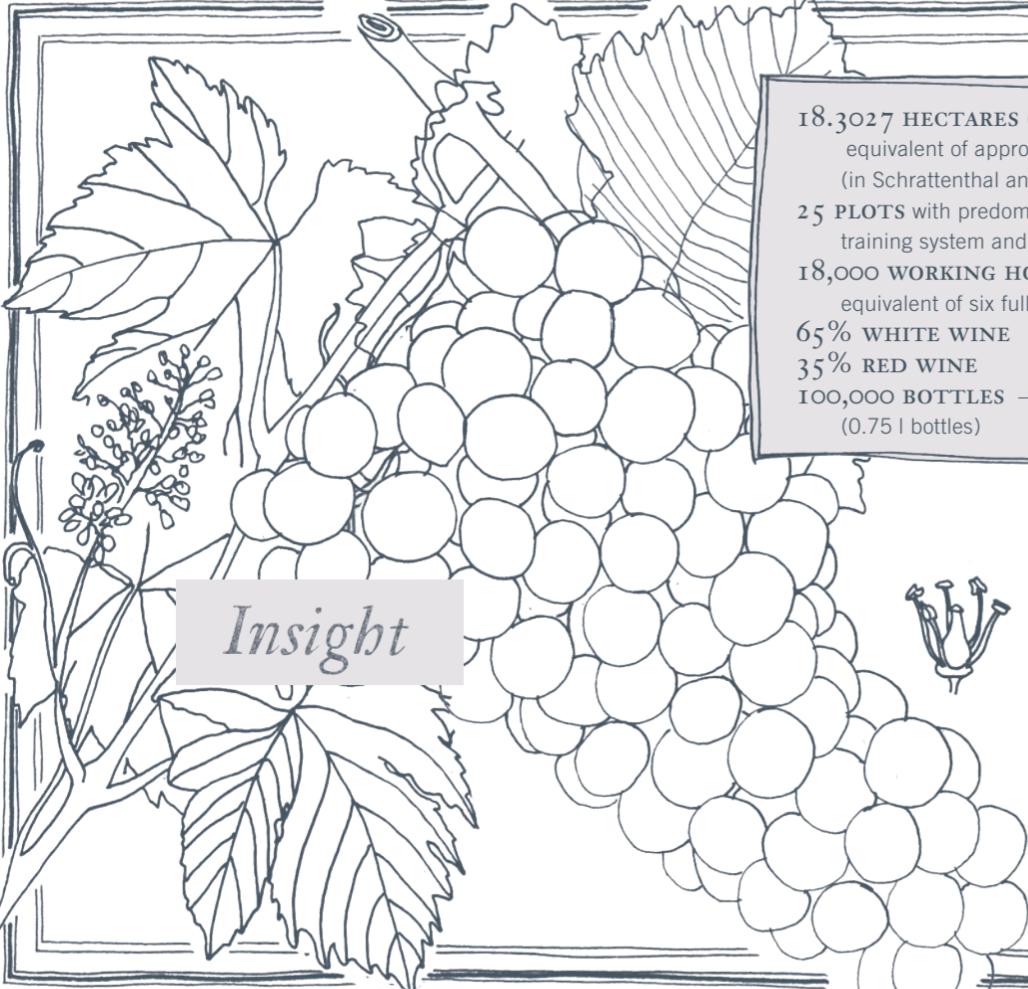
Producing authentic wines with character means taking full account of natural conditions. With utmost appreciation for soil quality and respect for tradition, mindful of natural resources and in the heart of a delightful landscape we create wines that have been grown on soils aged over millions of years. Even in the Middle Ages the microclimate of the northern Weinviertel was recognised as being ideal for wine, as the area around Schrattenthal, Austria's smallest wine-growing town, boasts a unique terroir. In order to be able to exploit the natural potential of soil, climate and vine to the full, more attention than ever must be paid to precise, systematic working in the vineyard. Here, even taking into account decades of experience, no effort is spared in the continuing striving for quality and improved results. We enjoy the challenge.



“Winemaking is teamwork.
Everyone contributes their
own special skills for the
best wine.”

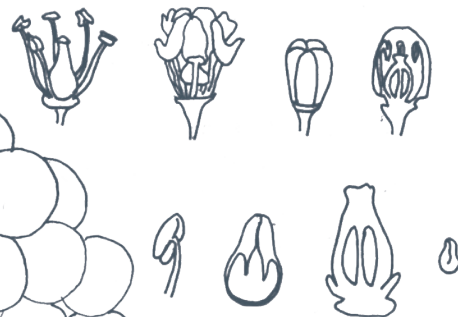
Andrea Zull





Insight

18.3027 HECTARES OF VINEYARDS —
equivalent of approx. 76,800 vines
(in Schratenthal and Retz), distributed over
25 PLOTS with predominantly a medium-height
training system and single cane pruning
18,000 WORKING HOURS — annual total;
equivalent of six full-time workplaces
65% WHITE WINE
35% RED WINE
100,000 BOTTLES — annual production
(0.75 l bottles)



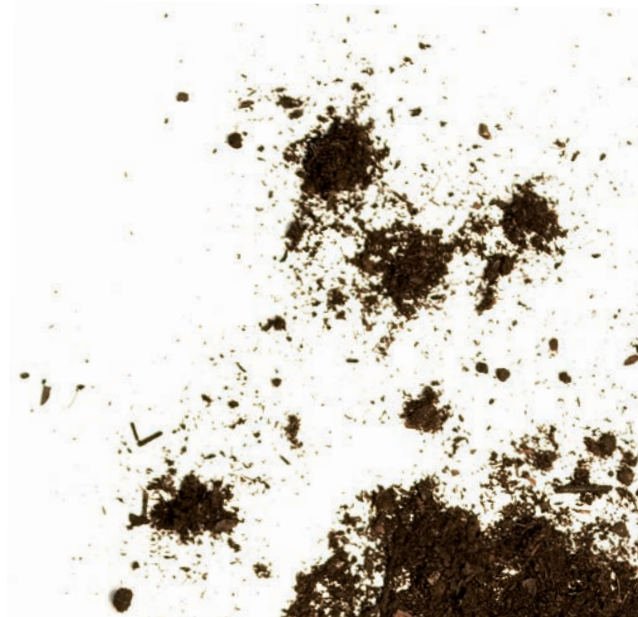
The time that we invest in our vineyards as a family operation, the commitment and space we devote to the daily care and manual work in all seasons are immediately discernible in our wines. Our knowledge of wine is passed down from generation to generation but is still continuously critically questioned. All our activities are dictated by our striving towards optimum wine quality. Son Phillip is continuing to uphold the vision that his father Werner has always pursued – to produce distinctively elegant and at the same time complex wines with brilliance and long-term ageing potential.

We ignore exaggerated fashion trends, reject outdated recipes and renounce uniform performance templates – on the other hand, scrupulous openness to new concepts, an individual approach to innovative ideas and the fostering of our strengths are the visions that we aim to further develop and realise in the future. We make quality an experience, give the wine an identity of its own and impart the pleasure of enjoyment. We want to present wine that moves, stimulates and inspires for various occasions. In a nutshell, what is important to us is the joy of wine!



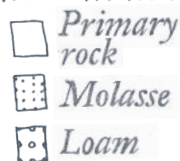
“Our wine is defined
particularly by the soil in
which it grows.”

Phillip Zull



Vision

SCHRATTENTHAL



MOLASSE SOILS created by the Paratethys primordial ocean some 30 million years ago. This resulted in deposits of **CLAY** and **SILT** as well as **SAND**. On the eastern slopes there are also occasional pockets of loess – fine drifting sand that was deposited here during the last ice age.

e.g. ÖDFELD – 1,73 ha.

ÄUSSERE BERGEN – 2,26 ha.

SECHS VIERTELN – 4,44 ha.

SOILS FORMED BY THE WEATHERING OF PRIMARY ROCK approx. 350 million years old, from the Bohemian Massif (Manhartsberg).

e.g. INNERE BERGEN – 3.78 ha.

KALVARIENBERG – 0.84 ha.

Less common are the heavy, chalky or **LOAMY SOILS** that have settled at the foot of the Manhartsberg. These became the coastline during the time when the primordial ocean covered the Retz region.


e.g. SIEBZEHN LEHEN – 0.41 ha.

NEUBERGEN – 0.31 ha.

Our dry, hot summer days encourage the vines to set deep roots while the cold nights during the maturation period give the grapes their distinctive aroma. The adjacent Manhartsberg protects the gentle hills of the vineyards from cold winds, thus enabling the grapes to achieve optimum ripeness. Covering a total of 18 hectares, each of the of Zull vineyards has its own characteristics. Around Schrattenthal the Riesling is cultivated on mineral primary rock. In some places, the topsoil layer is only 20 cm deep, and directly below it lies the warming granite that gives the Riesling its delicate structure. Schrattenthal is also underlaid with well-irrigated sandy loess soils — ideal for the Grüner Veltliner and red wines. The clayey, loamy soils of the vineyards in Retz are tailor-made for the full aroma of Pinot Noir and Chardonnay.

We dispense with herbicides and artificial fertilizers, using plant protection products that are safe for other beneficial plants and organisms, and apply mechanical weed control. For three generations our prime interest has been to treat nature with respect. As an environmentally-conscious wine-grower with traditional roots and innovative product developments we comply with the strict requirements of Controlled Integrated Production (CIP). Thanks to a sustainable composting system and alternating greening of the vineyards we also enhance the individuality of our wines. Harvesting these wines manually, vineyard by vineyard, has nothing to do with romance – we believe that even today machines can still not replace human skills. Thus harvesting can involve up to three pickings by manual selection, whereby the grapes are harvested according to their degree of ripeness or left on the vine. Only in this way we can ensure the quality to which we are committed.





“Wine should be enjoyed.
We produce wines for life
and not collectors’ items.”

Werner Zull



Gentle introduction

Fruity, lively, light wines for everyday consumption: best drunk young, aromatic and uncomplicated.

Lust & Laune

(Mood & fancy):

Grüner Veltliner

Rosé

Blauer Portugieser

Schrattenthal classic

Structured, individual and full-bodied wines from first-class vineyard locations and typical Weinviertel style. Rich in finesse and full of character, classic and distinctive with cool, harmonious aroma.

Weinviertel DAC Grüner Veltliner

Chardonnay

Zweigelt

Limited top-class wines

Long-lived top wines of optimum quality from our very best vineyards. Powerful wines with immense depth, partially aged in wooden barrels. Wines that demand considerable patience and time from both wine grower and wine lovers, until they are drunk on the suitably auspicious occasion. Limited bottle numbers make these wines particularly exclusive.

Grüner Veltliner Äußere Bergen

Riesling Innere Bergen

Schrattenthal 9

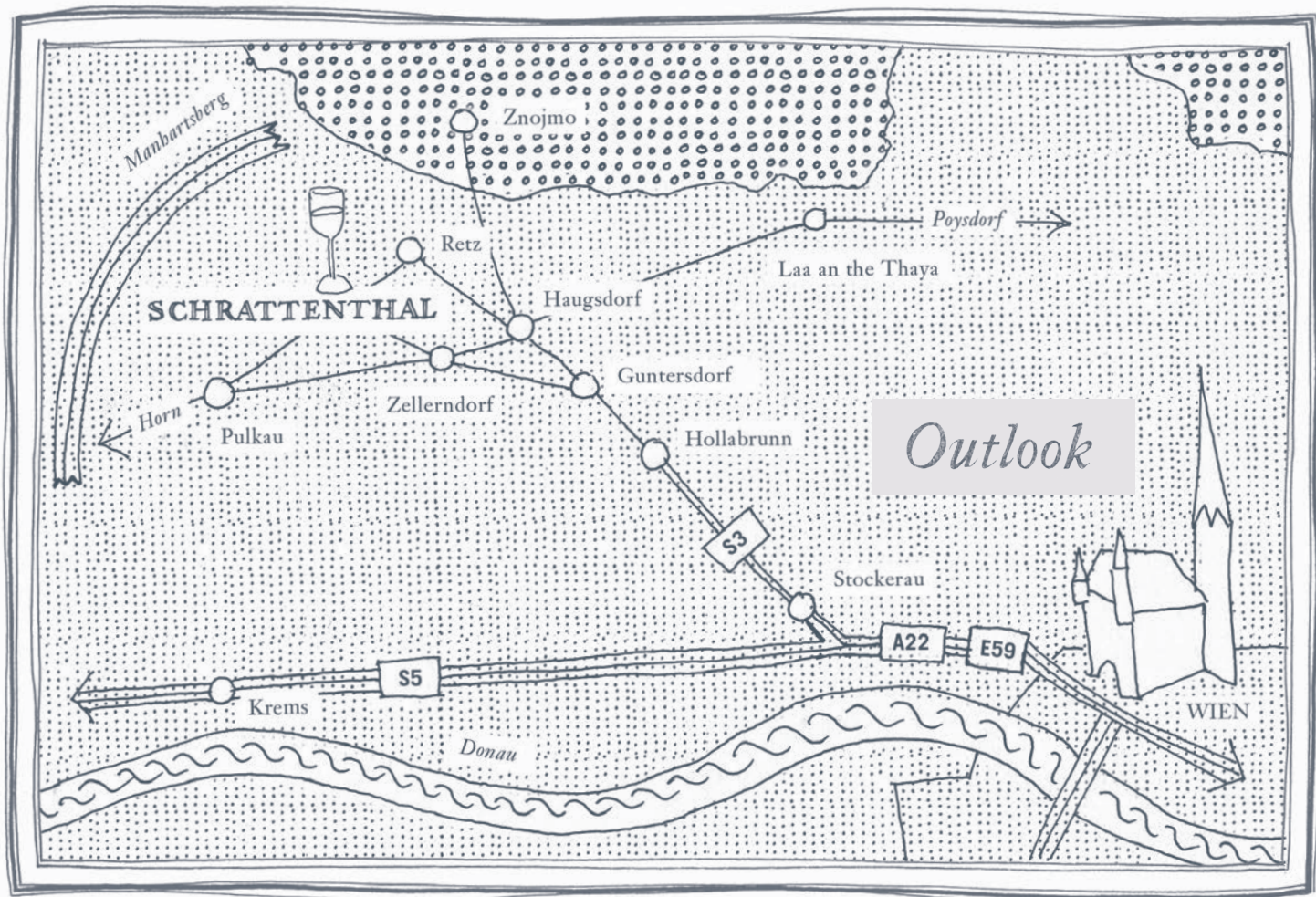
Pinot Noir

Sweet wines and spirits

Depending on vintage and weather conditions, Zull Winery showcases its ever-elegant sweet wines with their rich finesse. Mostly Riesling-based, they are characterised by their high acidity and liveliness, extreme complexity and durability on the palate. And the Zull Weinbrands and Tresterbrands are nothing short of sensational.



“Whoever visits us usually feels
right at home.”



The cordiality and delight with which we welcome our wine friends is based on our common interest, namely enjoyment of wine. People meet in our new tasting room for interesting conversations which are frequently the start of new friendships. What we contribute is passion and inspiring taste, providing ample material for discussions concerning authenticity and quality.

Experience our wines in person: we would like to extend a hearty invitation to our winery for a tasting!

You can place wine orders at any time per telephone, fax or e-mail.

For further information,
see www.zull.at



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