

MONOCLE

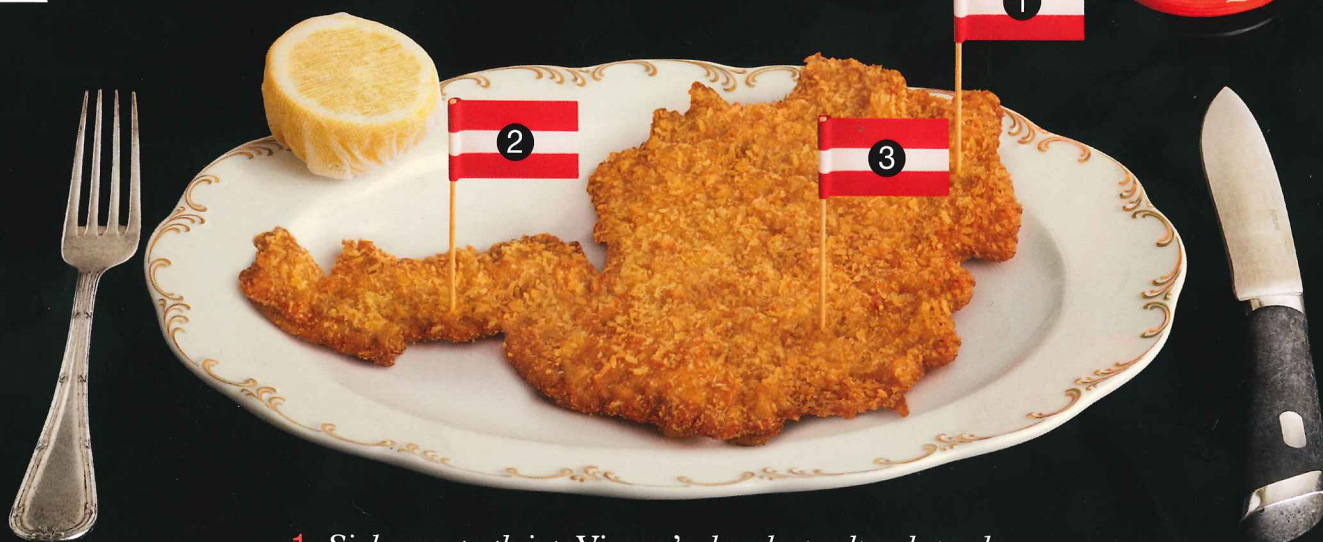
INSIDE: REBELS AND ROYALS A TASTY TORTE-ODOGY
BIG BALLS THE WORLD'S MOST BEAUTIFUL CARPARK

(M) A to F AFFAIRS: Why the old empire still has friends **BUSINESS:** Power-mad Vorarlberg **CULTURE:** Radio makes a move
DESIGN: Thonet to Neutra, die Meister der Designwelt **ENTERTAINING:** Buns and wine (aka heaven) **FASHION:** Nice brands

AUD \$16.00(inc)
SGD \$19.90(w/est)
CDN \$14.00(inc)
ITA €12
DKK 129.95
ESP €12
SEK 99
JPY ¥2,200(inc)
UK £7
USD \$14
CHF 13
9 771753 243983

Raindrops on Rosa Mosas,
Whiskers on Wolfram,
Bright colourful DJs and warm woollen Wolfords,
Bruch-designed packages tied up with string...

These are a
few of our
favourite things!



1. Sink your teeth into Vienna's decadent cultural streak
2. Get a taste for Innsbruck
3. Savour every last crumb of Graz. Yum.

+ **(i) MOZART AND MORE** A guide to Salzburg that goes beyond its famous musical maestro **LINZ EFFECT** An industrial centre delivering a cultural punch **SEA CHANGE** A city that thinks it's in the Med **PLUS** Charming Austrian takehomes

(1) Vineyards in Wachau. Lower Austria is the country's largest wine-growing region



E WINE/AUSTRIA Case studies

Austria's fresh, lower-alcohol wines are at last winning global acclaim. We meet five wine-makers across the nation and offer some suggestions on the best bottles to bring home.

By Aimee Hartley
Photography Gregor Hofbauer

The roots of wine-making in Austria run deep: records documenting the country's first foray into production date back to 700BC. However, it's only in the past two decades that Austrian wine has become genuinely sought-after, due to a newfound appreciation of the subtleties of *Grüner Veltliner*, the nation's most plentiful grape, and a timely preference for the lighter, less alcoholic wines that the cooler temperatures here yield.

Wine-making here has had its ups and downs. Following a scandal in 1985, when some wine-makers were caught using chemicals found in

antifreeze to sweeten their products, Austria's vineyards became subject to regulations that are among the world's strictest. This has helped to establish a reputation for quality and a culture of using native, often organic varieties.

We meet five distinctive vintners in the wine regions of Lower Austria, Styria, Burgenland and Vienna. — (M)

"People in Vienna are sometimes a little bit rough on the outside but lovely inside. I think our wines are like that" — *Jutta Ambrositsch*

I Lower Austria

Wine-maker: Clemens Strobl
A winery restored and three refreshing whites



WINES TO TRY:
Grüner Veltliner Donauschotter, 2018
Pfaffenberg Riesling, 2015

Occupying Austria's northeast, from Wachau in the east to Carnuntum in the west, Lower Austria is the largest winegrowing area in the country. Within it are eight subregions and a varied mix of climates and wine styles, largely dictated by their rugged terrain and proximity to the Danube. Working with vines in Kremstal and Wagram, a region between Vienna and Wachau, Clemens Strobl makes wine that has character and finesse.

Strobl's ambition is to redefine the role of the wine-maker as someone who oversees the entire process from cultivating the soil

around the vines to selling the bottles – an approach to farming that's the reality for many small wine-makers now. Strobl's background in advertising – he helped to set up one of Austria's leading agencies, MS Foto Group, at the age of 18 – has clearly shaped his grasp of marketing as well as production.

Strobl farms his 15 hectares of vines organically, focusing on only three grape varieties: *Grüner Veltliner*, riesling and pinot noir. His wines balance freshness with texture, which is a talent considering how warm these subregions can be. The restoration of the old aristocratic house and winery that sits on his property in Wagram is also a testament to Strobl's ability to bring together old and new. This is encapsulated in the restoration of a lido that dates back to 1870. It has been gently transformed into natural pools with a modern tasting room attached so that visitors are able to enjoy both the fruits of Strobl's labour and his eye for design.

clemens-strobl.com

Wine-maker: Fred Loimer
Biodynamic on the banks of the Kamp



WINES TO TRY:
Ruländer mit Achtung, 2016
Zweigelt, 2018

The modestly sized subregion of Kamptal in Lower Austria, along with idyllic Wachau to the east, was granted UNESCO World Heritage status in 2000. These regions are in part responsible for Austria's characteristically bright and spicy *Grüners* that have been piquing international interest. Although Kamptal is considered one of Austria's better-known subregions, it's also a place of innovation, particularly for wine-maker Fred Loimer, whose vines flank the River Kamp, from which the region takes its name.

Since taking over the family estate in 1997, Loimer has become one of the bigger producers to have moved away from conventional agriculture (of the sort that uses pesticides and heavy machinery) towards an older way of working his vines. His biodynamic farming – a practice conceived by scientist and philosopher Rudolf Steiner in the early 20th century – is especially impressive as Loimer has more than 70 hectares of vines to tend.

The secret, says Loimer, lies in empowering his team. Although *Grüner Veltliner* and riesling account for most of the wine that Loimer makes, he also experiments with a whole host of lesser-known varieties, including pinot blanc, pinot gris, muscat, *Traminer* and *Zweigelt*.

loimer.at

2 Styria

Wine-maker: Christoph Neumeister
A life tending vines on the family farm



WINES TO TRY:
Straden Sauvignon Blanc, 2018
Ried Silberberg Gelber Muskateller, 2017

Bordering Slovenia, Styria is the most southerly of Austria's wine-making regions and one of the smallest. A different set of white grape varieties reign among its wild and hilly terrain: sauvignon blanc, muscat and chardonnay (known in Styria as "*Morillon*"), with a smattering of red counterparts.

Award-winning wine-maker Christoph Neumeister has been working among the vines since he was 10 years old. His grandfather began farming apples, corn, beans and horseradish alongside grapes here after the Second World War and the success of the Neumeister business is partly due to an understanding of the need to diversify beyond wine. The 300-year-old farmhouse was renovated by Neumeister's parents in the 1980s and became a restaurant, *Saziani Stub'n*, in 2000; it is led by acclaimed chef Harald Irka. They also have a small hotel nearby.

Neumeister makes wine that, in his own words, attempts to "lift you up and deeply satisfy you at the same time". It is often aromatic and lively in nature but always quaffable and refreshing.

neumeister.cc

3 Burgenland

Wine-maker: Rennersistas
Working the red-grape harvest



WINES TO TRY:
Waiting for Tom Rosé, 2018
Saint Laurent, 2017

Bordering both Hungary and Slovakia, Burgenland is Austria's most eastern wine-making region, informed by Lake Neusiedl and its flat terrain. Its long, hot summers and warm nights mean that red grape varieties such as *Zweigelt*, *Blaufränkisch* and saint laurent are most prominent.

In the village of Gols, Susanne and Stefanie Renner pursued different careers before taking over the family winery. Prior to adopting 12 hectares of vines in 2015, Susanne was a fashion designer and Stefanie an environmental engineer. The vineyard was certified biodynamic in 2018 and most of the work is done by hand.

"Where your vineyards are is where your heart lies," says Stefanie. "Even if that sounds a little cheesy." But it's a valid claim: having spent their childhood summers swimming and sailing in Lake Neusiedl and helping their parents with the grape harvest, the sisters' connection to the land has been, ahem, cultivated since birth.

rennerundsisstas.at

4 Vienna

Wine-maker: Jutta Ambrositsch
Field blends from the city



WINES TO TRY:
Gemischter Satz Rakete, 2018
Gemischter Satz Satellit, 2018

Within Vienna's city limits are 280 hectares of vines producing field blends, known as *Gemischter Satz*, that are a result of a number of different grape varieties, both red and white, being thrown together.

Jutta Ambrositsch favours this honest style of wine-making and, in 2005, gave up her job as a graphic designer and took on her first vineyard in Vienna. "Graphic design influenced the way I worked with wine at first," she says. "Especially the riesling vineyards that looked diagrammatic and clean. Now they're wild and free." Ambrositsch and her husband, Marco, leave the vines to grow naturally without much intervention. "People in Vienna are sometimes a little bit rough on the outside but lovely inside," says Jutta. "I think our wines are like that."

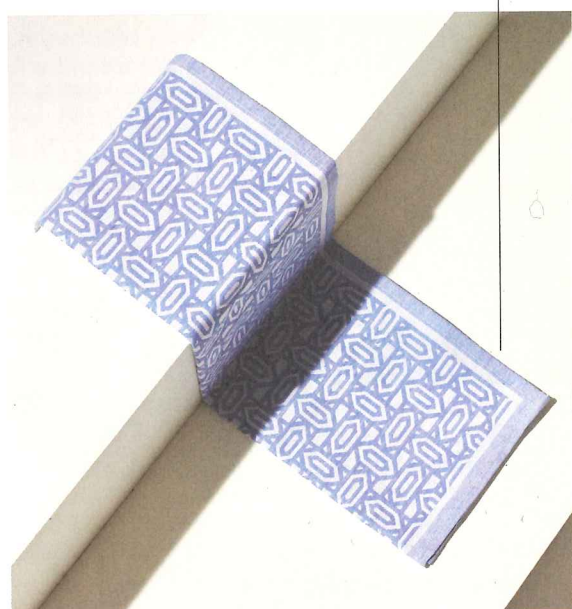
The pair are also helping to revive *Buschenschank* – rustic taverns on the outskirts of the city that serve house-made wine and food at harvest time. They are now at their third location, serving their own wine alongside cured meat, bread, pickled vegetables and salad from the area's best producers.

jutta-ambrositsch.at

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WHAT TO BUY
Austria
Top of the shops

Too many nations have lost touch with their craft and manufacturing heritage, but Austria's hands-on culture is clear from its products. Here we eye up a few highlights and tasteful takehomes, from ceramics to Styrian gin.

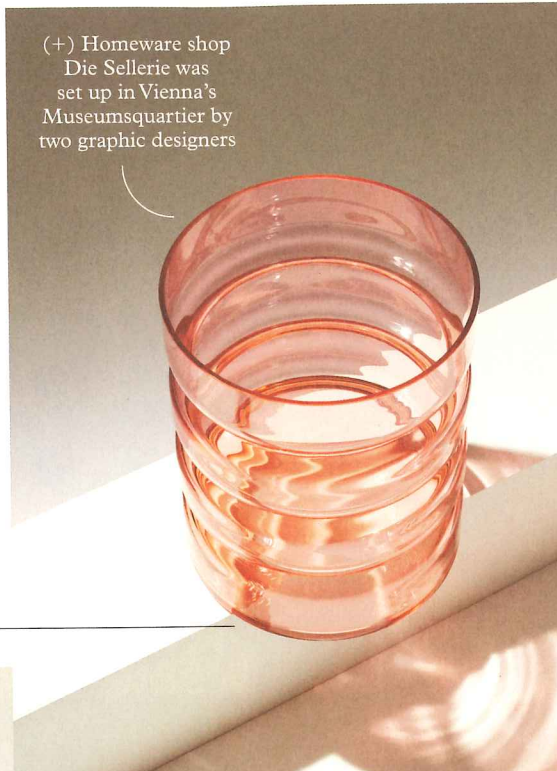
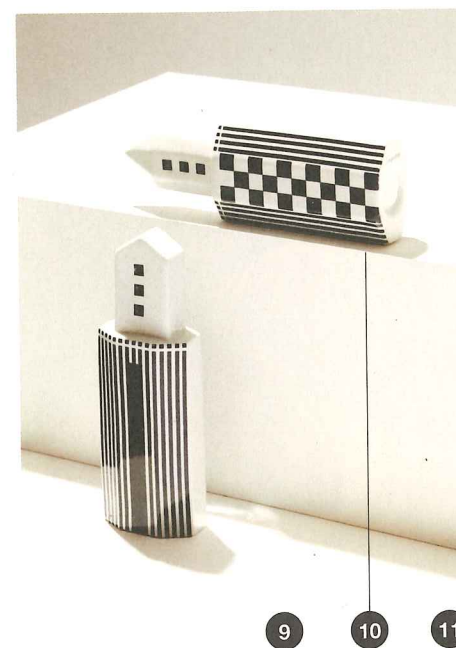
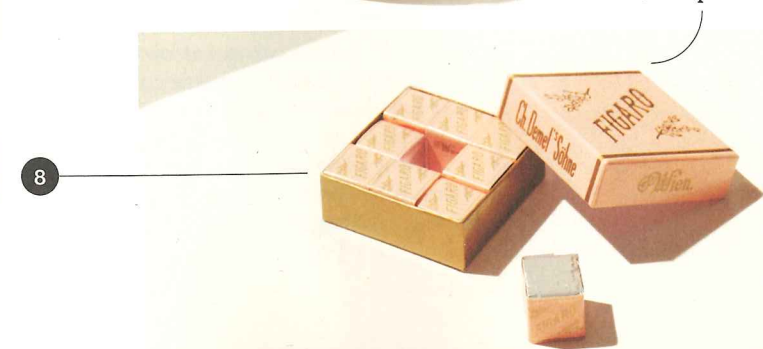
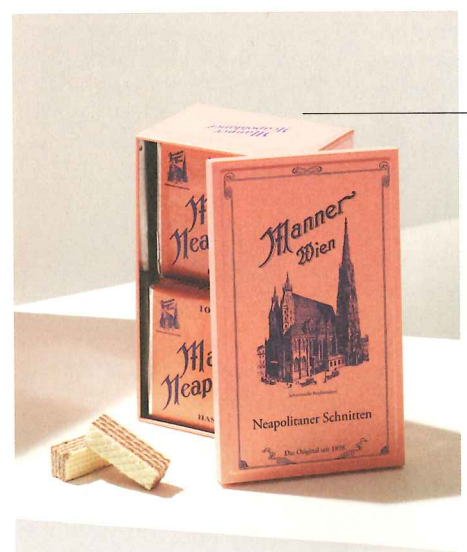
By Hester Underhill
Photographer Trisha Ward



(+) Riess, maker of enamel kitchenware in Ybbsitz since 1922, has its own hydroelectric power plants, so is fully carbon neutral



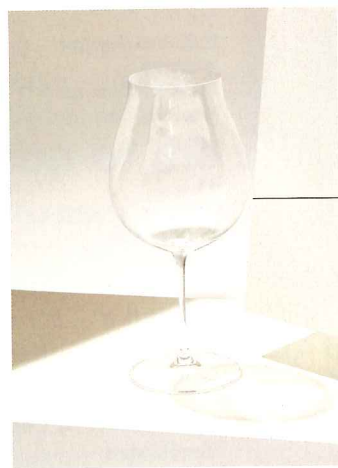
(+) Demel, one of Vienna's oldest chocolatiers, used to deliver candied violets to Empress Sissi



(+) Homeware shop Die Sellerie was set up in Vienna's Museumsquartier by two graphic designers



1. Tea towel
Übelhör for Österreichische Werkstätten
oetw.at
2. Salt and pepper shakers
Österreichische Werkstätten
oetw.at
3. Casserole pot
Riess
riess.at
4. Cushion
David Fussenegger
davidfussenegger.com
5. Coffee
Bieder & Maier
biedermaier.com
6. Jug
Keramik Barbara Wihann
keramik-wihann.at; diesellerie.com
7. Wafers
Manner
manner.com
8. Chocolates
Demel
demel.com
9. Soap
Lederhaas
lederhaas-cosmetics.com
10. Salt and pepper shakers
Österreichische Werkstätten
oetw.at
11. Vase
Die Sellerie
diesellerie.com
12. Tea
Be My Friend
besoapmyfriend.com
13. Chocolates
Demel
demel.com
14. Wallet
Sagan Vienna
sagan-vienna.com
15. Glasses
Riedel
riedel.com; selfridges.com



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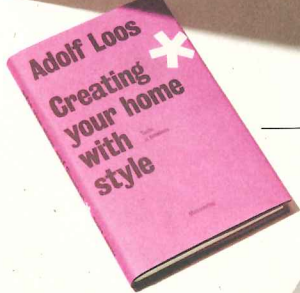
(+) After going out of business in 2000, Kamarg's rucksack line was resurrected by a 2017 Kickstarter campaign



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1. Body scrub
Saint Charles
Apothecary
saint-charles.eu

2. Wine glass
Riedel
riedel.com

3. Vase and cup
Andrea Kollar
andreakollar.at

4. Blanket
David Fussenegger
davidfussenegger.com

5. Backpack
Kamarg
kamarg.net

6. Book
Metroverlag
theviennastore.at

7. Pouches
Said the Fox
saidthefox.at

8. Blanket
Die Sellerie
diesellerie.com

9. Eau de parfum
Wienerblut
wienerblut.at

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(+) Edelbauer has been making wine in Kamptal's Langenlois region since 2003



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(+) Vintner Claus Preisinger started out making wine with his father as a hobby



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Pick your tippie
Sample Austria's breezy beverages.

10. Grüner Veltliner wine
Christoph Edelbauer
weingut-edelbauer.at;
newcomerwines.com

11. Märzen-Zwickl beer
Trumer
trumer.at

12. Pilsner beer
Trumer
trumer.at

13. Wine
Jutta Ambrositsch
jutta-ambrositsch.at;
newcomerwines.com

14. Herbal liqueur
Kalé
kale.at

15. Ginger ale
1404 Gin
gin1404.at

16. Gin
Aeijst
aeijst.at

17. Pinot noir wine
Claus Preisinger
clauspreisinger.at;
newcomerwines.com

18. Cold-brew coffee
Kaffeetschi
kaffeetschi.co

19. Ice tea
Makava
makava.at