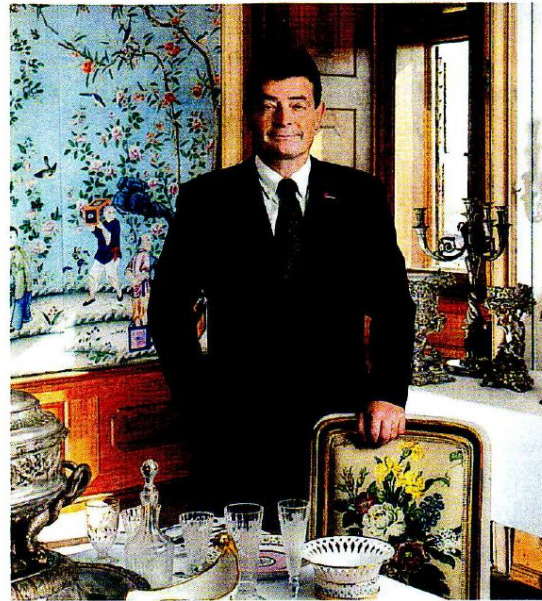


Princely Wines

The family of the Princes Esterházy has always been closely linked with the history of the Burgenland in far eastern Austria. Since the 17th century, the Esterházy family has dedicated itself to wine cultivation, setting milestones for the regional product. The modern Esterházy Winery, newly built between Eisenstadt and Trausdorf, is now working to become one of Austria's finest.



Verwalter des Esterházy'schen Kulturbesitzes: Dr. Stefan Ottrubay
Dr. Stefan Ottrubay, manager of the Esterházy estate

A glance into Esterházy archives shows the family's great viticultural tradition: after the court was established in Donnerskirchen in 1653, its cellar was expanded to store all of the Esterházy wines either produced by the manor itself or accrued through tithing. In 1672, when the Eisenstadt fortress was transformed into a modern castle, renovations included an extensive cellar space. Even then, red wine was more popular than white; its cultivation dates back to 1754. At that time, the cradle of the Esterházy burgundy wines was in the Deutschkreutz. A few years later, Pinot Noir stock was planted in Rust, where to this day the single vineyards Hundertpfunder, Vogelsang, and Kulm thrive. But other Esterházy varietals, like the Ruländer and Weißburgunder, can also be traced back to the 18th century.

For 350 years, traditional Esterházy wine production took place in the Meierhof in Donnerskirchen. After 1947, the wines needed a new space, and the cellars were transferred to Eisenstadt. In July 2005, growing demands on the wine quality led the family to move wine production to a new building near Trausdorf.

The new winery is located between Eisenstadt and Trausdorf, directly adjacent to the existing Esterházy dairy. The impressive new building is a combination of modern architecture and functionality, with cellar technology designed to emphasize the terroir of specific wines produced from the Esterházy's various vineyards. State-of-the-art processing – all steps of which, from grape delivery to the finished wine, take place directly in the cellars – ensures that regional characteristics and aromas are fully present in the glass. The cellar consists of three different zones, linked together: one for white wine, one for red wine, and a multi-purpose zone used, among other functions, for filling. An ultramodern laboratory functions as a central control room for both the oenologist and the winery manager, proof that this high-end cellar technology offers unusual and promising possibilities to the vintner.

The vines of the Esterházy Winery grow in the heart of the wine region Neusiedlersee-Hügelland. The current growing area, around 65 hectares, is divided into four locations:

Rust, St. Margarethen, St. Georgen, and Großhöflein. Esterházy varietals are considered some of the best that the regions have to offer. Production is organized into three categories. Typical Burgundy-style wines – from the Welschriesling to the Pinot Blanc and the Blaufränkisch – are offered under the Classic label. The next line, a combination of domestic and international varietals, consists of spirited, singular red and white wines. The third line, Single Cru, focuses on barrique-aged single-vineyard wines, which are distinguished by their respective terroir.

The Esterházy family group currently owns 44,000 hectares in the Burgenland and is involved in various aspects of local business, including forest and nature management, real estate, and viticulture. On top of all this, the company is also a veritable cultural force, with a long social history. The family name dates back to the 13th century. At first a petty noble family, the Esterházy's social climb began in the 17th century after the family patriarch, *Baron Nikolaus* (later *Count Nikolaus the First*) became a Palatin, a representative of