

WEINGUT

NEUMEISTER



S A Z I A N I

NEUMEISTER



QUALITY STEMS FROM TRADITION

The family Neumeister, in its third generation working on the Saziani hill, are constantly striving towards the future and development of their company. Their knowledge of fine dining and their love for the region has provided them through generations with a desire to provide recreation for their guests.

The Winery Neumeister is found in a historical location. The Saziani hill was originally in the possession of the church and was controlled by the Styrian state after the second world war. It was acquired by the Neumeister family in 1971 and together with the Moarfeitl vineyard, was maintained by the family. At first, there was only wine however a Buschenschank was established in the seventies. The grandparents, pioneers of their time, inspired their offspring to continue their work. The 'Saziani Stub'n' era began with Anna and Albert Neumeister. Starting as a Buschenschank, it developed into a fine dining restaurant and supplier of world class wine.

QUALITY IS THE FUTURE

The two Neumeister sons Christoph and Matthias, are since 2000 fully integrated into the company. The Saziani concept was changed to fit the new visions for the future generation. The hotel Schlafgut was developed to provide for the guests individual accommodation wishes. Together with well-being packages that incorporate the natural swimming lake, the Finnish sauna and the art of Breema massage, the guest is elevated to the status of a king and is offered a peaceful and relaxing experience. The down to earth Wirtshaus Saziani and the highly acclaimed Restaurant Saziani, are paving the way for new culinary styles. The service, food and atmosphere are all focused on the enjoyment and well-being of the guest.



FAMILY

Love for the south east Styrian countryside, the strength of a family and the knowledge of quality are the pillars of the Neumeister family, leaders in the field of fine relaxation and enjoyment. They are four individuals that work together with their abilities, passions and visions:

Albert, the active father guides and encourages and is responsible for the vineyards and cellar. He believes that the heart and the mind of a winemaker need outstanding wines and says that it is a great joy to go through a winecellar that you yourself spent several years planning.

Anna is the manager of the company and the spirit of Schlafgut. The office, sales and reservations are her area where she can offer the guests personal service and provide them with any wish they may have. Family life must also remain balanced and she ensures that crucial free time is provided for her family to rejuvenate and replenish their energy.

Christoph is the successor in the winery. He studied in Klosterneuburg and spends his days working together with wine with great sensitivity, enthusiasm and dedication. His responsibilities lie purely with wine: the vineyards, cellar, exhibitions and presentations.

Matthias directs the restaurant and wirtshaus. He is a trained sommelier and accepted the challenge of securing Saziani a place in the elite gastronomy. His dedication is strong and his creative possibilities are unlimited.



THE DETERMINATION TO
PRODUCE UNCOMPROMISING
QUALITY IS NOURISHMENT
FOR GENERATIONS.

VINEYARDS & LOCATION

Soil and climate

The soil is sedimentary soil from the Tertiary period. A primeval ocean left behind chalk and granite, gneiss and quartz gravel was deposited by rivers after the ice age. This combination can be found in all of the vineyards of the Neumeister estate. The majority are rich in chalk and sandy loam that cover layers of gravel and sand stone. In particular areas, volcanic rocks and stones are present. This soil, combined with the mixed illyric – pannonic climate, provide the wines with Neumeister's unmistakable profile.

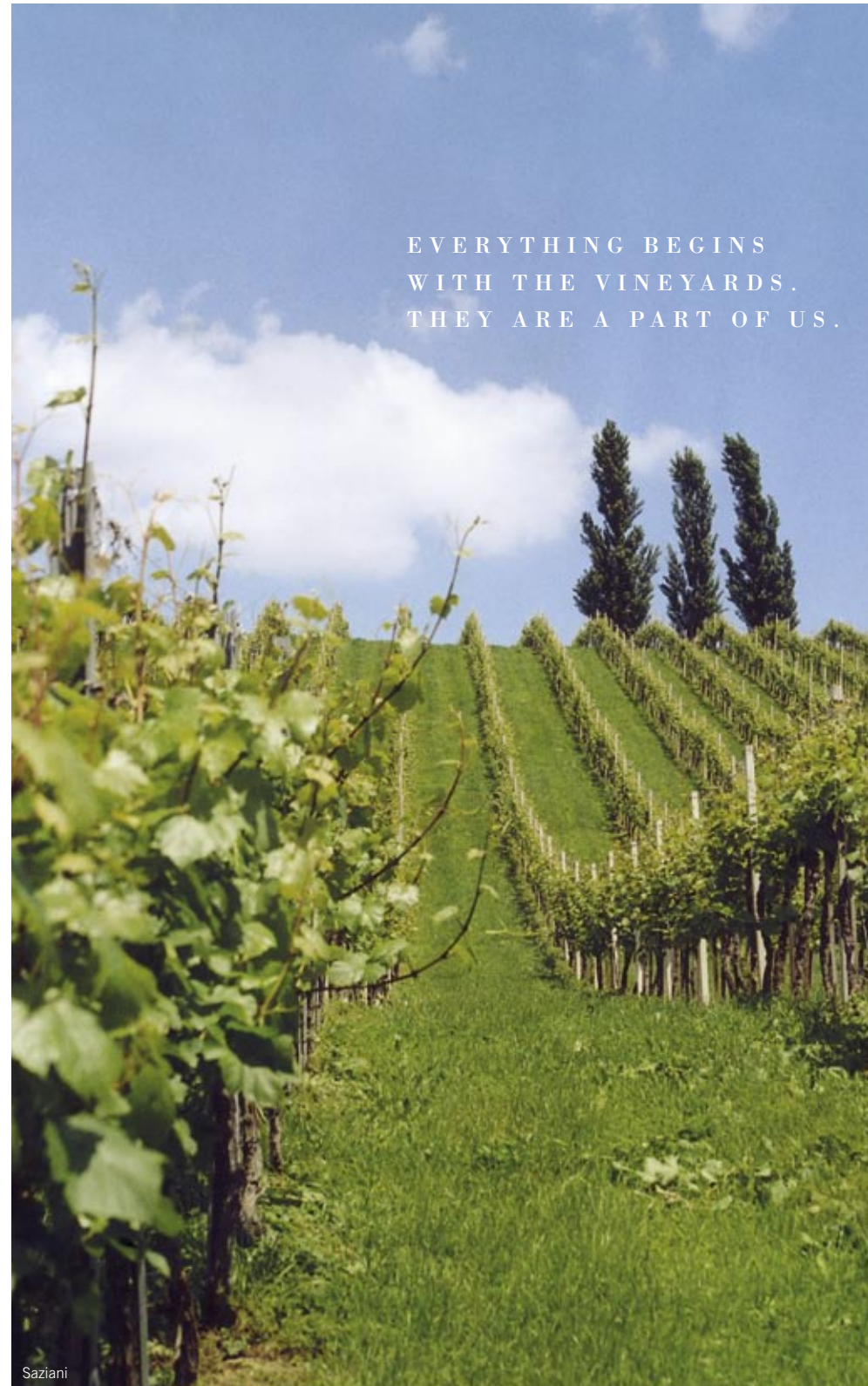
Location and varieties

The basis is the vineyards in the best possible locations in and around Straden: Saziani; Moarfeitl; Steintal and Klausen. A total of 40ha are maintained – 24ha being cultivated by Neumeister and another 16ha from contracted grape producers.

Grape varieties typical for south east Styria are grown in these vineyards: Sauvignon Blanc, Welschriesling, Weissburgunder (pinot blanc), Morillon (chardonnay), Grauburgunder (pinot gris), Gelber Muskateller and Traminer are the white varieties. Zweigelt and Pinot Noir are the reds.

Commitment to the environment

The family Neumeister is indebted to this unique environment. The delicate relationship with the landscape and nature goes without saying. Every variety is handled in the individual manner demanded by and required for it. The close to nature cultivation refrains from herbicides and chemical fertilizers. Natural pesticide methods are employed and the risk of fungi is minimised through vigorous foliage work. Every vine is maintained with hand work.



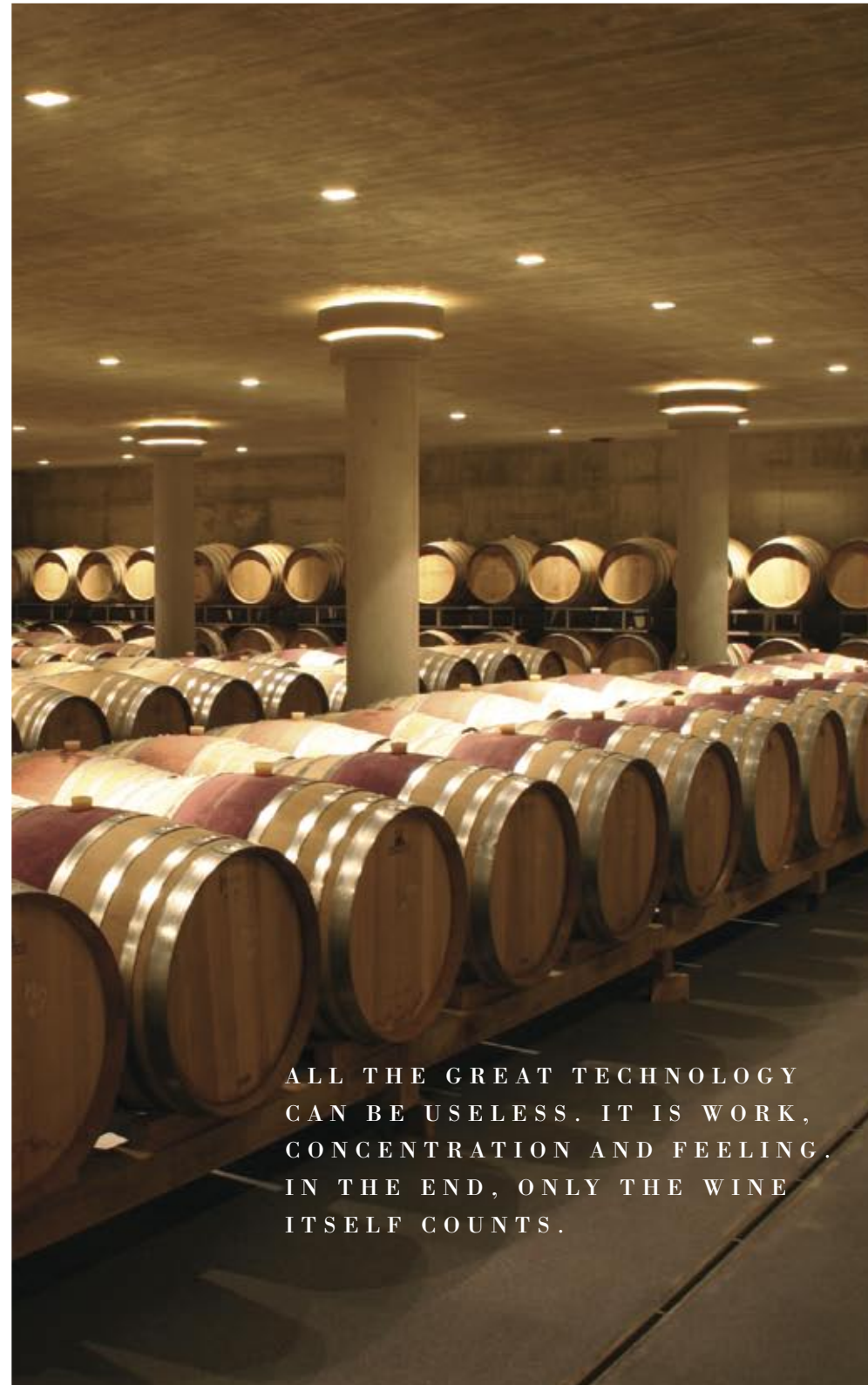
CELLAR & WINE PRODUCTION

Quality control

Strict grape selection throughout the season is integral to ensure ripe and clean harvest material. If the grapes ripen during the summer months, reduction is performed to minimise the risk of rot. The reward of this time consuming and hard work is presented during the harvest period when the desired material; clean and ripe grapes are hand harvested into 20kg crates. The grapes are then once again hand sorted as a final quality control.

Cellar

The winery Neumeister, a 'place of peace', was passionately planned by Albert and is built into a hill. Every piece of the cellar, regardless of whether its function is high-tech or aesthetic, contributes to the production of the wine in an impressive manner. Stainless steel tanks used for the production of modern styled wines stand next to the instruments of classic production - oak barrels. The cellar uses the laws of gravity to ensure that the grapes and must is handled in the most gentle manner. A period of cold maceration is employed for every variety before pressing in order to extract the maximum amount of substance from the grape material, which in turn increases the diversity of the wine. These measures, along with the development method specific to individual varieties and the extended yeast contact, allow for wines that are typical to Neumeister – fruity, diverse aroma's and with a long lasting complexity on the palate.



ALL THE GREAT TECHNOLOGY
CAN BE USELESS. IT IS WORK,
CONCENTRATION AND FEELING.
IN THE END, ONLY THE WINE
ITSELF COUNTS.

WINE STYLE & SALES

Steirische Klassik (Styrian Classic) and Single Selected Vineyard wines

Winery Neumeister develops two different styles of wine. Under the name 'Steirische Klassik', fruity, significant wines that are typical for Styria are produced. The Single Selected Vineyard wines from the Saziani, Moarfeitl, Steintal and Klausen vineyards demonstrate through their elegance and cellaring possibilities, the incredible potential of the vineyards and the region. The Sauvignon Blanc Moarfeitl from the Neumeister winery finds itself belonging to the best Sauvignon Blancs of the world.

Sales

Winery Neumeister has secured itself a place amongst the top wineries of Austria and is internationally represented through its quality wholesalers. The individual wine style, developed through the character of the region and deepened through its gentle production, is enjoyed and respected worldwide.

Tasting

The elegant and modern tasting facilities, provide interested customers with the possibility to better acquaint themselves with Neumeister wines. Large groups are also welcome. Programs for cellar tours, wine tastings and wine seminars can be organised in combination with the culinary discoveries available in the restaurant and wirtshaus.

Seminars

Exceptional seminar rooms are available for groups and companies that would like to hold their next event surrounded by the Straden wine region.



SPECIAL: wine seminars

As a special highlight wine seminar packages are offered. These seminars are guided by trained and experienced Sommeliers, that provide insight into the secrets of a harmonic wine and food relationship. Discover the fascinating austrian wine industry while you train your senses and taste a variety of austrian wines. The evening is spent in the restaurant or wirtshaus where you will be spoiled with the creations of our house. A personal package can also be organised for you.

Content:

- Discover the fundamental aspects of the austrian wine industry / trends
- Learn about the south east styrian wine region, the varieties and vineyard techniques
- The steps of a wine degustation menu with an introduction to classic and single selected vineyard wines
- A cellar tour introducing the varied steps involved in creating wine using the laws of gravity
- All that is important about cellaring, choice of glass and accessories to wine
- The decanting and breathing of wine
- The secrets of achieving the perfect harmony between food and wine



WE AIM TO PROVIDE FRIENDS OF
WINE WITH THE RIGHT ENVIRONMENT
AND POSSIBILITIES SO THAT THEY
CAN ENJOY A CLOSER RELATIONSHIP
WITH OUR WINES.

RESTAURANT SAZIANI

Atmosphere

Noble ambient, the international flair of top restaurants, personal and perfect service, cuisine of the highest niveau: dining under the arces of the families original wine cellar or in the winter garden is pure enjoyment! Here the guest can be spoilt and enjoy a luxury experience.

Philosophy of the kitchen

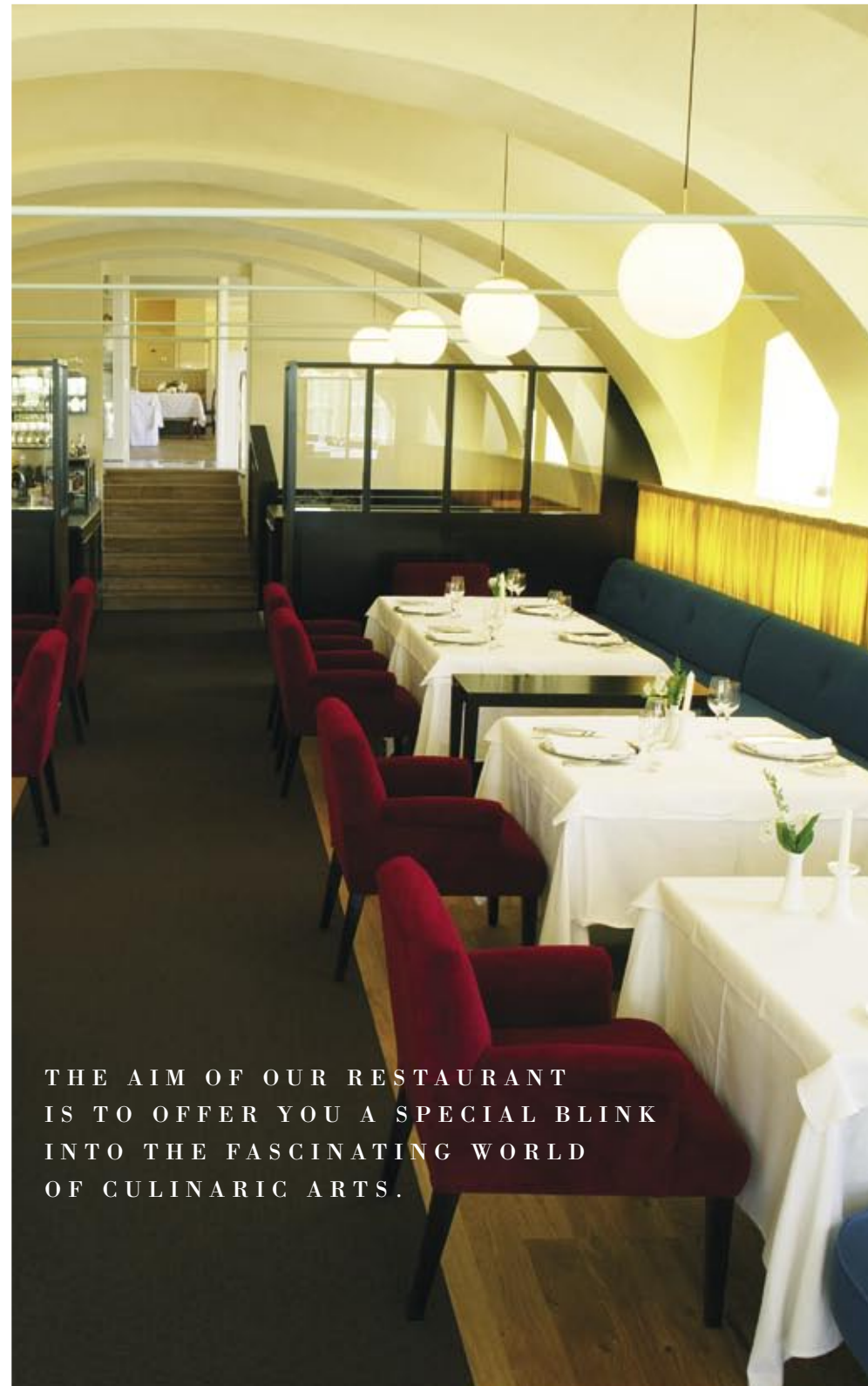
Fresh peas with grapefruit, coriander and mousseron, finesse and extravagance. The Restaurant Saziani kitchen offers you surprises, subtlety and various taste intensities. Creating such exciting, unconventional courses requires a technical perfection, inspired master chef and the best possible ingredients that find their way into the kitchen directly after harvesting.

Wine accompaniment

The wine list is exquisite and offers an extensive choice from austrian, international specialities and rarities. A wine journey can be organised for you by our trained Sommeliers to co-ordinate with your choice of courses, thus creating the perfectly harmonic food and wine combination. A true pleasure.

Cigar lounge

In order to strengthen the dining experience and to provide the optimal conditions for your palate, Restaurant Saziani is a smoke free environment. After dining, you can enjoy the cigar lounge in a relaxed atmosphere. Ripened whiskeys and schnaps add to the homeliness and comfort.



THE AIM OF OUR RESTAURANT
IS TO OFFER YOU A SPECIAL BLINK
INTO THE FASCINATING WORLD
OF CULINARIC ARTS.

WIRTSHAUS SAZIANI

Truely Styrian

You will discover what true styrian hospitality is about in Wirtshaus Saziani. Here, at this friendly guest station, you will feel relaxed and comfortable. Only local products are used to produce hearty and substantial meals.

Dumpling, Gröstl, roast pork, fried chicken, Beuscherl ... hit the culinary note and are served with the appropriate wine, Murauer beer in a ceramic mug, refreshing 'mostmischung', juices from the region and the naturally refreshing Peterquelle mineral water. As a digestivo, a strong schnaps is exactly what is needed!

It can't possibly get much better then sitting on the beautiful terrace with a view to the churches of Straden and Slovenia. The charming service staff is there to spoil you and make your visit relaxing and enjoyable.

Saziani cellar

This very special room is available for that special event. The old, original wine cellar has been restored and offers a sentimental environment for individual parties, wine tastings, club meetings and many varied events. Whether you prefer hearty meals made with only fresh farmer ingredients or a buffet, we can organise the perfect event for you.



TIP: Greißlerei DE MERIN

Commitment and involvement for the whole region is important to the Neumeister family. To increase activity in Straden, the idea of 'Gleißlerei DE MERIN' was developed. The special Greißlerei has become a new central meeting place in Straden and is the place to find exclusive products from Straden. From tomato jam to the finest ham from the Mangalitza pig, delicate salads, pastries and many other delicious delights.

DE MERIN, A-8345 Straden 5, www.demerin.at



COMFORTABLE.
DOWN TO EARTH
AND REGIONAL.
THAT'S HOW IT
SHOULD BE!

SCHLAFGUT SAZIANI

Nighttime peace

Schlafgut Saziani provides the guest with a pleasant and peaceful sleep after an evening of enjoyment along with a time of relaxation between dining and travelling. Located between vineyards, Schlafgut Saziani provides for our guests six large, individually decorated double rooms and a suite. Every room offers a private terrace or garden where you can enjoy a wide view over the wine producing landscape. Relax here and appreciate the beauty of nature.

Well-being

Rejuvenate yourself with a refreshing swim in the lake and enjoy the view to the Straden churches. Relax in front of the open fireplace after a sauna or spoil yourself with a massage. The rooms are spacious and tastefully decorated. The use of natural wood products and a sensational view of the region are important features for those who desire to relax. The furnishings are luxurious and leave no wish open. The tasty Saziani breakfast is the perfect start to a new day in the unmistakable styrian countryside.

Packages

For those that love to relax and enjoy themselves, there are a number of different packages to choose from. We are happy to organise an individually created package for you that incorporates the offers of the Neumeister winery, Restaurant Saziani, Wirtshaus Saziani, Schlafgut Saziani as well as the Greißlerei DE MERIN.



NEUMEISTER-PACKAGE

Day 1: Afternoon greeting in Schlafgut Saziani with a glass of wine; cellar tour with a wine tasting in winery Neumeister; 5 course menu including wine accompaniment in Restaurant Saziani; accomodation in Schlafgut Saziani.

Day 2: Breakfast in Restaurant Saziani; tasting of the DE MERIN products in the Greißlerei

Package is possible from Wednesday to Friday (excluding austrian public holidays)

THE ART OF RELAXING IS A PART OF THE ART OF WORKING.

John Steinbeck (1902 – 1968), American author



THE REGION

Vulkanland

South east Styria is a glorious and diverse region. Rolling hills that are covered with forests strewn with chestnut trees and defending fortresses and castles, help to create a picture from a time when the region served as a bulwark against the Turks.

Today the Vulkanland has developed into a strong culinary region through its excellent wine and outstanding agriculture. This reputation is further reinforced through the beauty, history, soil and geological uniqueness of the region.

The guests to the region are those that desire to escape the chaos of life and are searching for some peace and relaxation.

Straden

Straden is the attractive centre of a region that is full of history. The Celts once wandered over the hills that offer spectacular views and after the Romans, the Slavs took possession of the region for a period of time. The Bavarians left a significant influence on the region as they held an important military base in the middle ages that led to the introduction of Christianity in Styria. Still today, there are remnants of the battles for control over the village along with the four original churches, three of which have remaining steeples.

Saziani

Along with the many and varied delicious products on offer, Saziani is a symbol of the attitude of a family. It symbolises contributing to a region, supporting developments and responsibility for what you call your home. We are convinced, that it is important to know where one comes from, in order to decide, where one can strive to.

TIP: REGION OF ENJOYMENT – VULKANLAND

Those who love fine cuisine and regional products will be in their element in the Vulkanland. Numerous companies have worked hard over the last years towards producing only the highest quality specialised products. It is recommended that you plan an outing that incorporates experiencing all that the region has to offer. Whether it is wine, chocolate, schnaps, cheese, pumpkin specialties, juices, fruits, incredible ham and sausages ... you will be amazed!

www.kulinarisches-vulkanland.at

IT IS FOR US A GREAT HONOUR TO
BE DEEPLY ROOTED TO THIS
REGION BUT ALSO A GREAT DUTY.



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