

## **Terroir Pössnitzberg and Czamillonberg**

### **Wine from south-facing slopes**

On the southernmost tip of Austria's vineyards is the Pössnitzberg, one of Styria's most historic vineyards. It is the origin of many spicy Tscheppe wines.

### **The Pössnitzberg**

Situated directly next to the winery, the Pössnitzberg stretches from east to west. Wine has been cultivated for many generations on its steep, south-facing slopes. Some 20 hectares of the most attractive vineyards are cultivated by the Tscheppe winery.

The soil of the Pössnitzberg is made up of clay marl and sand from the Tertiary age, an ideal base for the classic Styrian grape varieties, which grow here into wines with spice, body and a distinctive aroma which we like to call the Pössnitzberg character.

Here, the Tscheppe winery grows Welschriesling, Pinot Blanc, Gelber Muskateller, Morillon (Chardonnay) and Sauvignon Blanc. The last years have seen considerable investments and new plantings of some two hectares of Sauvignon Blanc and Gelber Muskateller.

### **The Czamillonberg**

The Czamillonberg is situated in a particularly scenic location, close to the border with Slovakia at Langeegg – an important place in the history of South Styrian wine, and a focal point of the wine culture practiced at the Tscheppe winery.

One of the very first vineyards in South Styria, the Czamillonberg was chosen by count Woracziczki, a pioneer of viticulture of Polish descent. He made outstanding wines out of grapes grown on these slopes and made Styrian wines known far beyond the region. There are still some bottles from the 1920s testifying to his winemaking skill. The Tscheppe winery bought the Czamillonberg vineyards in 1969 and is today the proud sole owner of this important site.

The soils of the Czamillonberg are made up of maritime lime, sand and clay marl, all of which impart a wonderful aromatic spectrum to the wines. Old vines are a further asset in this unique vineyard.