

Ep 100: Master of Wine Student Seminar in Rust, Austria and Blind tasting Grüner Veltliner, Zweigelt and Blaufränkisch with Melissa Worrall (Part 2)



Janina Doyle 00:00:07 Welcome to Eat Sleep Wine Repeat, a podcast for all you wine lovers, who, if you're like me, just can not get enough of the good stuff. I'm Janina Doyle, your host, Brand Ambassador, Wine Educator, and Sommelier. So, stick with me as we dive deeper into this ever evolving, wonderful world of wine and wherever you are listening to this, cheers to you!

Welcome back to part two with Melissa Worrall, Master of Wine stage one student. So last week's episode, she was talking all about her challenges on the MW program, what she's learned so far. And then she gave us a little recap into South Australia's wine regions and how the grapes taste depending on where they are planted. Well, today we're going to talk about Austria. So after the Master of Wine student seminar, that takes place in Rust, Austria, where Mel attended, she certainly had her fair selection of wine, and many of those were Austrian. So you will learn what happens in that one week away, some Master of Wine facts and figures. And then we are gonna go over to those Austrian grape varieties. So I asked Mel, how is she going to blind taste a Grüner Veltliner, Austria's number one grape variety, and then also the top reds, so this Zweigelt and Blaufränkisch. You will realize that even when you get to Master of Wine student level, you still can't pronounce everything properly. So after looking over several YouTube videos and pronunciation websites, I can now confirm what we should be saying later in the episode is Neusiedler See, one of Europe's largest lakes situated in Austria, but it's also a DAC, Districtus Austriae Controllatus. So it's a designated Austrian wine region. That is the home of Zweigelt. If anyone is after spellings of some of these wines and regions, don't forget, there is a transcript, so just go to the show notes. Now, before I go to this chat, I was fortunate enough to be able to pick up a tasting box of Australian wines when I was judging at the International Wine Challenge a few months ago. So I saved them knowing that I was gonna be speaking to Mel about Austrian wine. Now there were no Grüner Veltliner's in the pack, but instead three Rieslings. So this is the second most planted white grape variety in Austria. And all of them really showed wonderful energy, minerality. Each one, I wrote down notes, such as wet stones, flint, steel, and they all had this lovely lime zest or zing and softened with a slight peachier vibe and a touch of acacia honey, something honeyed. So if you want some producers to check out, I tried wines from Weingut Malat, Weingut Jurtschitsch and Weingut Hirsch. So Malat is from the DAC Kremstal, 10th generation. It's all about terroir driven wines, but then actually, so are the other two who are both based in the DAC Kamptal. so Jurtschitsch has 700 year old natural cellars. It's supposed to be amazing to see and all their wines are made organically. And Hirsch farm biodynamically. Now one of the reds in the pack was just my absolute favorite. So I am making them my winery of the week.

Janina Doyle 00:03:50 So the wine in question is from Heinrich. It is their 2017 Cuvee “Pannobile” from Burgenland, where they are based. Now the wine is 60% Zweigelt and 40% Blaufränkisch. You're gonna hear more in the podcast of what to expect from these two varieties. The grapes are planted on their top south facing and east facing slopes, biodynamically farmed with wild spontaneous fermentation, and 21 months aging in used 500 liter Oak barrels. Now I saved a tiny dribble to record this.

Janina Doyle 00:04:28 So regarding flavor profile, let's see. Now, it is a fruit delight, but with sophisticated savory undertones, now there's real warmth to the nose, black plums, damson, and then some red currents mixing on in there. There's also a little touch of prune. And then the oak comes through with a bit of wood smoke, liquorish, black pepper. Now the wine, it's medium bodied, it's fresh, a little sappy. Loads of cherries and herb. It's just lovely and juicy, lovely, ripe red fruit with like a like nice sour cranberry on the finish. And the tannins are medium plus, quite high, but they're silky. And it's really got that nice wild outdoorsy element to it. It's great. Now this would pair perfectly with an Austrian stew. I'm not being very creative here, but they throw in all these herbs and tomatoes and it would go great with either beef or the typical Austrian sausage. Now, anyone who likes the idea of this, you can get it in the UK from The Sourcing table for £29.50. There's also one of Heinrich's white blends on the site called Naked white. I guess that's after their big focus of biodynamics, where I read the vineyards are filled with sheep, ducks, hens, and bees from their vineyard beehive. They've planted fruit trees and shrubs and bushes to encourage more wildlife. They're very much as a winery into innovation, white wines are left on skins longer. They're doing less extraction from their reds. They've planted some Merlot, although they are more focused on the indigenous grape varieties. And the name of this wine that I'm tasting is after a group of nine wineries in the Northern Burgenland. So it's around the village of Gols and Heinrich is part of this exchange and friendship group as they call it. So they've come together in 1994 and the focus is to share ideas and just increase the typicality of the wines made in the area. So a great winery for you guys to check out. And on that note, I'll take you to part two with Mel.

Janina Doyle 00:07:03 Now I want to go over to Austria. Uh, because that is where you had your Master of Wine, your first Master of Wine trip. So is this the trip that everybody goes on, on in their first year when they're stage one Master of Wine student?

Melissa Worrall 00:07:20 So stage one Master of Wine, there is a trip. So it's a compulsory residential for a week. Um, it doesn't have to be Austria. So they also do one in Adelaide, uh, which...

Janina Doyle 00:07:31 Oh do they? Was probably good that you did Austria. Something new.

Melissa Worrall 00:07:35 Well, I'd never been to Austria, whereas I've been to Adelaide once or twice. Um, and another one in Washington. And I think if it hadn't been so close to the pandemic and that sort of stuff, I probably would've gone to Washington but Austria was basically the first time I got on a plane in two years and I was a bit nervous, um, about what airports were like. So, um, but I'm so pleased I did cause I met so many wonderful people. Um so everyone does a weeklong residential, um, and where you learn how to be a MW student. So basically you spend a lot of time crying, um, and spend a lot of time doubting yourself. Um, it's fairly, yeah, fairly well, how it went and then you, you, then they build you up a little bit, you think, oh gosh, maybe I can almost do this. And then you fall over again and then they build you up a little bit more. Um, but it was brilliant. So we spent a week with some really, really lovely Masters who have, you know, been there, done it, got the t-shirt and now they're, they're telling us how to do it. And I think one of the massive things is yeah, just learning what

an answer needs to look like, how it needs to be structured, cause it's not the same, you know, you think, oh, who put your hands up if you've done the diploma and you know, you pop your hand up thinking, I've got this. Chuck out everything, you know, it's like, oh man.

Janina Doyle 00:08:51 Actually talking of your diploma. What is, what happened in your diploma? Because I remember you telling me that you had, you did a massive mistake in your like D3 exams right? And I dunno what that is. I don't remember what that is, but the fact that you mention it. Oh, I'm assuming it was funny. Well now,

Melissa Worrall 00:09:09 Well, it wasn't at the time.

Janina Doyle 00:09:11 It wasn't funny then.

Melissa Worrall 00:09:12 It's so I, um, I don't, you probably hadn't established this, but so I'm from the Barossa um, I drink a lot of Riesling. Um, and so in my, in my tasting exam, I had a flight of wooded Chardonnays, Oaked Chardonnays, and I was like, oh God, Oaked Chardonnays, these are probably crap. Um, and marked them, marked them, not particularly kindly, which like, oh, is just embarrassing on, on reflection. It was obviously panic. Um, I'm rubbing my eyes while I tell you this because I'm cringing at the thought of it. Um, and I failed, I, I failed my tasting exam because they weren't, they were all fantastic quality and they were all really lovely, either um, Oaked Burgundys or good quality, um, good quality, um, US Chardonnay's. And so I cocked it up and I had to revisit and now I still, every time I have an Oaked Chardonnay, I, I go to go, I go to market as one thing and I have to, I have to tell myself, no, no, no. And put it as a yeah. And put it up. No, if it's got Oak in it, it's gonna have to be good quality. And I think it is just being exposed to such like Oak staves and Oak chips and that kind of stuff. When I was younger that I've got this... Yeah one of them, one of them.

Janina Doyle 00:10:27 Oh, bless you. Oh, how fun...well I was gonna, I was gonna say how funny again, my choice of words are not really appropriate. How sad and, no, I, do you know, that's not that's because you're actually my friend. And so that's why I can treat, treat you mean, keep you keen. Now going back. So just a question in, because everybody goes on this study trip and you are not the first person to tell me that they ended up spending the week literally crying and doubting themselves that isn't just you, this, this is everybody. So how comes? Is it because you are literally there and they're, they're telling you, this is what you need to do. This is what you need to expect. This is gonna be hard. And then that's when you just kind of, is it when the realization, it finally sets in, oh shit, this is what I'm doing. And I don't think I'm ready. Is that what it is?

Melissa Worrall 00:11:13 Yes.

Janina Doyle 00:11:15 A short answer. Yeah.

Melissa Worrall 00:11:15 Yeah, yeah, yeah, yeah, yeah, yeah.

Janina Doyle 00:11:17 Okay. No, that's fine. I'm happy with that.

Melissa Worrall 00:11:20 They're very, they're very kind compared to, they all tell maybe they made that up. I'm not sure, but bless them. They've all got stories about how, when they do it, they, they were all crying. You know, when they were doing their stage one because they were told they were never gonna pass. And what the hell were they doing here? And that sort of thing. And I don't need them to do that because I do that in my brain anyway. But it is just, you know, this is what you need to do and now

you're gonna do an exam on it and then you'll do the exam and the feedback. And you'll be sitting there, you know, everyone, everyone there's good. Everyone, everyone on the program's there because they're good at what they do, um, and so to get nothing, right, it's, you just feel like the rug's been pulled out from underneath you. You think, oh fuck like, have I been faking it for the last 15? What the heck's going on? How can I've got none of these, right.

Janina Doyle 00:12:09 So you actually do so it is actually, they give you like a mock exam.

Melissa Worrall 00:12:12 The week is essentially exams. You go into an exam, you find out you failed.

Janina Doyle 00:12:16 That's why you're crying. Okay. So every day it's just torture.

Melissa Worrall 00:12:21 Yeah and then you go into another exam, you find out you failed, then you do a lesson on, you know, trying not to fail. And then you have dinner. That's what it is. So you from 8:30 in the morning, you're in an exam every day. It's a two, two hour, two and a half hour exam every day. So your brain is fried by the time you, yeah, by the time you finish plus also. Yeah. You know, and there's, they're just trying to, I guess, grab your attention as much as you can. So it's tastings constantly, you know, tastings at lunch time, tastings in the evening, we've got different producers coming, which is like, is just absolutely amazing, but it is, um, you know, your, your brain's in overdrive. Yeah. And then, yeah. And then you fail and I guess, um, yeah, a lot of us aren't used to being bad at wine.

Janina Doyle 00:13:02 No, no, exactly. Because that's who we are as people, we talk about wine and that's our, supposed to be our superpower and so funny, isn't it? Because the majority of people are at a lower level cause they haven't studied wine. So they're constantly telling you, you know everything about wine and then you go and do something like this and then you realize, oh my God, my level is just appalling. Um, but it's not appalling, but it is in that scheme of where they're trying to get you. But that's why Master of Wine is only 400 odd people in the world. That's why.

Melissa Worrall 00:13:29 Yeah. That's exactly right. I think I, I wrote this down cause I wondered just in case you wanted to know these figures because I felt it was an important thing. So, um, there's 419 MW's in the world at the moment. There's been 498 that passed since the first exam in 1953, but some of them are no longer with us. Um, and yeah, the pass rate is notoriously low. There's more people that have been into space than have become Masters of Wine.

Janina Doyle 00:14:01 Nooooo. That's, now that's an interesting comparison. That's a very interesting comparison.

Melissa Worrall 00:14:04 How's that for a random stat.

Janina Doyle 00:14:06 Love that fact. Well, I don't love the fact, I love how you compared it. Just, it goes to show how hard the program is. So, so tell me, okay. You were doing lots of tasting, you were in Austria. I hope that they gave you some Grüner Veltliner.

Melissa Worrall 00:14:21 I had a substantial amount of Grüner Veltliner. A substantial amount. Which was absolutely brilliant. So what I did as well, I was very, very lucky. Um, and fortunate, I traveled with one of my, um, fellow students for a couple of days before we went to, before we went to Rust. So I actually had even more Grüner Veltliner than, um, than I would've just had for the normal week. So, um, so I went to Kamptal um, in the like Northwest. Kamptal DAC, of, um, of Austria and yeah tasted

some amazing Grüner Veltliner's and Rieslings there, um, with yeah, with a producer called Hirsch. Um, and that was, yeah, that was really wonderful.

Janina Doyle 00:15:06 I want you to tell everyone listening, because you've tasted so much Grüner Veltliner if they were blind tasting, what should they look out for to identify a Grüner Veltliner? What have you learned?

Melissa Worrall 00:15:18 What I've learned is that Grüner Veltliner looks different at different times.

Janina Doyle 00:15:22 Oh my God. That's not useful.

Melissa Worrall 00:15:24 I know. How's that? So, um, some of the Grüner Veltliners, particularly from the, um, the better vineyards are more generous in alcohol and more generous in fruit profile than what I would've anticipated. So almost like, um, white stonefruit and, and, you know, to 13% alcohol in some of the, um, some of the top vineyards, as opposed to, in my mind before tasting, um, the Grüns through Austria, it was a relatively high acid, lowish alcohol, or maybe not low, moderate alcohol, um, kind of peppery. That's only like one example of the shape that Grüner can take. So structurally they can get to sort of like 13% alcohol, as well as having that high acid, as well as having, they'll have that kind of green and like pepper element through them that they'll have like, um, more of a generous fruit profile as well. Um, which I enjoyed so much more than what I was expecting. I've I've I found them really, yeah, found them really enjoyable.

Janina Doyle 00:16:29 So I mean, obviously if people do find green notes and then white pepper and high acidity, I mean, that is the classic, I guess, what we expect that if they do find it, that's probably Grüner Veltliner. But they should also be prepared, yeah, the higher quality, higher quality stuff is potentially peachy richer rounder. Yeah. Is that fair to say?

Melissa Worrall 00:16:53 Yeah. That richness and roundness. Yeah. Yeah, absolutely. But yeah, the structurally, structurally probably the alcohol was the surprising thing for me, um, with the Grüner as well.

Janina Doyle 00:17:03 Yeah. Okay. Interesting. Um, and then you, did you spend just your time in Kamptal cause obviously for anybody who is wanting to know a little bit more about Austria, that there's that whole strip of the three wine regions next to each other. There's Wachau, Kremstal and Kamptal, and it, Grüner Veltliner of course, is the grape variety of these three wine regions, but also equally Riesling does really well. Did you just spend time in Kamptal or did you venture through the other two?

Melissa Worrall 00:17:30 I did just spend time in Kamptal. So I went, I went for a very heady day, um, in Kamptal and then went back into Vienna um, and then went into Burgenland after that. So I spent time through yeah, through Burgenland for the few days after that, too. So back into Blaufränkisch and Zweigelt country.

Janina Doyle 00:17:54 Okay, great. Let's talk about these grape varieties. And can you, can you give us, can you give us an easier answer please? How would you blind taste please? How would you blind taste Blaufränkisch?

Melissa Worrall 00:18:08 Um, okay, so I would blind taste and I'm gonna start with Zweigelt because, and I will tell you why.

Janina Doyle 00:18:14 Okay, Zweigelt, fine. You're allowed to.

Melissa Worrall 00:18:14 Because it's in tasting order. Um, so Zweigelt, um, interestingly is I wanna say this is what the most planted red grape variety in Austria, um, which I, um, I found surprising and then once I was there, it didn't surprise me at all. Cause it's just Zweigelt bloody everywhere. Um, medium body, soft acid, high tannins, I think like it's the most, most Pinot Noir esque of the two without, I don't like Pinot Noir being a reference point because I dunno if I mentioned this, but I'm from the Barossa and I drink a lot of Grenache. So to me Grenache is the reference point and Pinot Noir is the periphery. Um, but Zweigelt sits with this sort of similar thing. Like you're getting this red fruit, you're getting a little bit of spice, but it's genuinely quite a, like a medium, medium, medium sort of wine. Whereas Blaufränkisch is a bit more late ripening. Um, it can get quite dense, high tannins. And what I've found interesting is the, I guess the spectrum that was made again, but the amount of Oak. You know, you could use, like you saw Blaufränkisch with quite a lot of like new Oak, whereas Zweigelt, if it was in Oak tended to be the bigger older, you know, like the 500 liter casks. So yeah Zweigelt to me is the lighter, um, lighter, softer...

Janina Doyle 00:19:31 Yeah, always more elegant. I, I expect some kind of, I expect silky tannins and this more elegant vibe, certainly with Zweigelt.

Melissa Worrall 00:19:41 I think silky tannins is a good description cause they're quite high, but they're actually really elegant. Yeah. I like that.

Janina Doyle 00:19:46 And ah, one thing you didn't say, which I do know, cause I just want to sound like a boffin is Zweigelt is a crossing of Blaufränkisch with St. Laurent. But I mean, I dunno, we probably should go into St. Laurent right now?

Melissa Worrall 00:20:00 I did know that Janina, but I thought that might be boring for the audience

Janina Doyle 00:20:03 Oh, oh are you calling me boring? I was trying to, listen Mel, this podcast has been all about you and your wine facts and I wanted to get one in for myself.

Melissa Worrall 00:20:13 That's an amazing fact Janina. Thank you so much for sharing that.

Janina Doyle 00:20:16 Oh thanks Mel. I really, really appreciate that. Actually I really like the grape varieties of Austria and I think that people probably don't go there because of course everyone buys their Cabernet Sauvignon, and Merlots and malbecs. Things that they feel very comfortable with. And I think you can get some really, really good value. What did you actually feel about the, the quality level versus you know, price point for, for the wines you were tasting. At what price point do you think that the wine started getting really, really good? At 10 euros, were they..?

Melissa Worrall 00:20:43 So this is an answer from a place of complete privilege. I didn't have to look at the price tag of any of the wines because I was in structured tastings with either producers or the IMW for the whole week. So I dunno how much they cost. I can tell you the Vineyards they're from. I can tell you...

Janina Doyle 00:21:05 I went to Vienna everybody and at 10 Euros I was drinking some really good wine. There you go. There's my conclusion. I mean, Mel, Mel, again, she she's too above us, everyone. That's so funny.

Melissa Worrall 00:21:14 Sounds really wanky, doesn't it? I feel like saying I went to a cracking, I went to a cracking schnitzel house. Right, when I was in Vienna, so excited to get some schnitzel and then to finish off with, I had some, I had some sweet wine. Oh my God. It was like a 1989 Trockenbeerenauslese and it was like five Euros for the glass and it was banging. I couldn't believe it. It was absolutely amazing. So that was my, there, I did pay for wine, and it was outlandishly fantastic value.

Janina Doyle 00:21:43 Well, there you go. There's the conclusion. That was what I was, that's what I was telling you Mel. Such good value.

Melissa Worrall 00:21:50 Please have it with schnitzel.

Janina Doyle 00:21:52 Yeah. Um, can you describe to me then, we'll leave the grape varieties. I think, you know, cause you can, there are more that we can touch on like St. Laurent, but you know, Grüner Veltliner, Zweigelt, Blaufränkisch, these certainly are the three that I think people should go and try if they haven't, but you went to Kamptal and you went to Burgenland. Can you just, oh, describe what it was like how they are? How's Kamptal?

Melissa Worrall 00:22:13 Kamptal was gorgeous. Thanks for asking. Probably the things that I, that blew me away the most getting into Austria and catching the train out to Kamptal uh, it was how dry and brown everything was. So I was there in, uh, March. I really expected Austria to look like, have a different landscape, I think I imagined it to be quite green. Yeah, quite green. Um, and then once I started talking to the producers, um, they were saying that it had just been like the most ridiculously dry winter, they're actually going through, um, drought, um, in Austria. Of all places, I'm used to that in Australia, but Austria. Um, to the fact that they hadn't had any proper snow, um, so they hadn't had any of the snow melt or anything like that to nourish the ground. And, and I found that really interesting. And one of the, the themes, I guess, that came through speaking with the producers, um, through that week was how climate change is impacting, um, how they're growing their grapes and tending to their vines. And these are sort of like regions that have got 4, 5, 600 year wine making histories that are having to kind of, oh, we haven't come across this before. Um, so that was quite, um, quite an interesting, I guess, sub theme to, to the visit, um, was yeah, just how starkly brown, um, Austria was particularly yeah, particularly going out to the Kamptal. Um, so Kamptal is fairly high-ish altitude. So, um, going up around sort of 4, 5, 600 meters and a lot of the, a lot of the vineyard is terraced. On quite sort of, there's a, there's a mix of soils, but quite sort of like Rocky soils there and terraced. So that's where the Grüner and the Riesling are planted. Um, and it kind of runs along the river Danube. The Danube is like quite a, I guess, quite a, um, a feature of the landscape there as well. So, um, that's Kamptal and Burgenland. So within and around Burgenland, um, I went to sort of, that's quite a big area compared to Kamptal, um, sort of broken into a, like a few different DACs. So I think Kamptal to give you, um, scope. I think it's around 9,000 hectares under vine, whereas Burgenlands like over 15,000 hectares under vine and um, so covers like, now this is something, I apologize again in advance for my pronunciation.

Janina Doyle 00:24:35 Pronunciation. I know, I know.

Melissa Worrall 00:24:36 My clunky Australian tongue is just not as elegant as the European one, but like Leithaberg, um, and Eisenstadt and Rust were sort of the three areas within Burgenland that I spent the most amount of time. Um Leithaberg is where Weingut Braunstein's, um, sort of vineyards are

based, sort of looking over to the, the big lake, um, which is the, the Neusiedlersee? Um, no, what is it? Neusiedlersee. I'm so sorry.

Janina Doyle 00:25:01 I've always said, okay, I've always said Neusiedlersee.

Melissa Worrall 00:25:06 Neusiedlersee.

Janina Doyle 00:25:09 Oh my God. Okay. Austrians, turn off now. They are gone.

Melissa Worrall 00:25:11 Yeah. Neusiedlersee. I know, oh God, I'm sorry. I'm so embarrassed that I'm doing this.

Janina Doyle 00:25:15 Neusiedlersee, Yeah. Okay. Anyway.

Melissa Worrall 00:25:18 I'm gonna go with Neusiedlersee.

Janina Doyle 00:25:20 Neusiedlersee. Actually. That sounds good.

Melissa Worrall 00:25:24 Um, so yeah, so that's where, that's what her vineyard is. Um, and then Eisenstadt and Rust, and um, and yeah, most, mostly like the red wine planting through there. So the Zweigelt the Blaufränkisch, the St. Laurent as well, which I'm not sure if you know, but, um, actually is one of the, the parents of, uh, Zweigelt along with Blaufränkisch. I'm not sure if I mentioned that before.

Janina Doyle 00:25:48 There you go. Fun fact Mel. Fun fact. You were dissing my fact before, you know, if you want to bring the, the crossings into play, go for it. Oh dearly me. Anyway, I think that's very interesting.

Melissa Worrall 00:26:01 Yeah. Yeah, yeah. So, um, and so like quite, so we've spoke about sort of coastal influences and altitude and that sort of stuff. So the, the um sea, so the, the lake. Um, the, Neusiedlersee, so on the lake has quite a lot of cooling influences and, and moderating and, and that sort of thing as well. Um, and in and around, um, Rust particularly is the Ruster Ausbruch, which is its own little, um, I guess sub - DAC. That is Botrytised affected sweet wine. Um, but it can only be made from grapes within the Rust area.

Janina Doyle 00:26:36 Um. Okay, like that.

Melissa Worrall 00:26:36 That, and so that's, that's where that lake is making that kind of like, you know, humidity to really get the botrytis sort of happening on those vines. So I found that quite interesting as well.

Janina Doyle 00:26:47 Good fun fact. I like that. I I'm just, there's so much, I think in Austria that none of us have an idea about so much to, to investigate. And then you have these even interesting white blends in Vienna itself. I mean, there's just so much to, to, to go through. Did you prefer Burgenland or do you prefer Kamptal? I would've thought Kamptal with its with its terraced vineyards and higher altitude and slopes. I would've, I would've thought that that would've been slightly more beautiful, no?

Melissa Worrall 00:27:14 Kamptal was really, really beautiful. Um, but I loved spending time in Rust. Like the village itself was absolutely gorgeous cause I spent nearly a week there. I think I had quite, I sort of, I was quite excited to be there. So I woke up quite early, most mornings and went for a walk. Um, and I think sort of walking in amongst the vineyards and um, watching the sunrise and that kind of stuff,

it sounds a bit funny, but it actually reminded me of being back in the Barossa. It reminded me a little bit of Greenock, which is where my Grandma's from. Um, with the vines and the cherry blossom trees. And I think just the birds in the morning, like it was quite peaceful. It's quite rural. Like there wasn't much traffic at all. Um, and I just had this, yeah. This really lovely sort of nostalgic familiarity to it. So Kamptal was definitely beautiful from a vineyard perspective, but I think that the, the village that I stayed in, um, I've like, I decided I've, I've chosen a house that I'm gonna move to and everything.

Janina Doyle 00:28:04 Love it. Oh, that's perfect. And now we all know, and we know what you're gonna be drinking. Actually well, to be honest, you know, you could be drinking Riesling, Grüner Veltliner, you could be drinking Sekt. I mean, Austrian Sekt. I think that's becoming a bit of a thing as well. I'm not sure whether, whether you even got to try any Sekt, but they're, they're getting a bit more serious.

Melissa Worrall 00:28:23 I didn't have, I didn't have any Sekt while I was there. Um, no, but I would absolutely love, like, and what, what I found fascinating actually with what we were drinking there versus what Austrian's export are relatively different. They're keeping all their deliciousness to themselves, or they are exporting, um, a lot more around Europe than what we're seeing in the UK. I guess what we're seeing in the UK is only a small fraction of the, I guess the style and the range of the, the wines that they have. So, um, yeah, I think drinking local was a, like a really lovely thing. Um, and yeah, eating local cucumber cream and potato salads and Schnitzel. It was just, honestly, it was just delicious.

Janina Doyle 00:29:04 With a Grüner Veltliner would actually, is absolutely perfect.

Melissa Worrall 00:29:06 With a Grüner Veltliner, what I did on my last day, I had a schnitzel and a Grüner Veltliner before I had to get on the, before I had to get on the bus to go to the airport.

Janina Doyle 00:29:14 Well, I'm gonna tell you something, that you have definitely missed out on your Austrian Sekt, because actually it is Kamptal itself that apparently is really the region that's, well pushing, um, sparkling, sparkling styles. Did you know that?

Melissa Worrall 00:29:29 Oh my goodness, I did not know that.

Janina Doyle 00:29:32 So they were too busy telling you, you know, to drink Grüner Veltliner to tell you. Yeah. I mean, actually I'm not sure if it's in the UK, but I mean, I know that Schloss, oh actually, oh God, am I gonna pronounce, Gobelsburg, I dunno. They do some really, really good sparkling and Sepp Moser of Kremstal who are definitely in the UK, they also do some pretty good Sekt. So I don't know. We need to investigate and see if we can find, we are gonna find some.

Melissa Worrall 00:29:55 Well we should probably go back to Austria and check it out. What do you think?

Janina Doyle 00:29:57 Oh, well that would actually be better than actually finding a bottle here. Wouldn't it? I think that sounds like a plan. All right. Okay. I think, I think is everyone sufficiently inspired? Are you all inspired listening? Yeah. Sure. Okay, cool. Shall we...should we stop? Okay, perfect. Um, let's uh, stop recording so we can plan our trip to Austria. What do you think?

Melissa Worrall 00:30:15 Okay, perfect. I'm happy with that. Like I said, I've already found a house.

Janina Doyle 00:30:19 Oh, perfect. I'm loving this. And um, I, I fancy some schnitzels.

Melissa Worrall 00:30:23 I'm so excited to have schnitzels. We need to go back.

Janina Doyle 00:30:25 Mel. Thank you so much. You're amazing as always my love and I can't wait to share a bottle of Grüner Veltliner or some Sekt with you.

Melissa Worrall 00:30:33 Oh, you're so welcome. Thank you so much for having me. Thank you for letting me prattle on for such a long time.

Janina Doyle 00:30:37 Love listening to you prattle on.

Janina Doyle 00:30:43 Now I promise to do a more in depth episode into Austria as there's just actually so much to cover. And I think it's a really exciting region, but for now you can go back to episode 54, specifically 18 minutes in, and you can hear me talking about the grape variety St. Laurent or even better episode 37, which is with Austrian Master Sommelier, Stefan Neumann. So in that episode, I touch on Grüner Veltliner with food pairings at the beginning of the episode, and then right at the end food pairings with Zweigelt and Blaufränkisch. Now as always, I leave you with a wine quote and instead of an Austria related, cause you know, I couldn't find one. I've gone with education. I found one short, but sweet quote from Steven Fry, who's an English actor, broadcaster writer, ecetera, and he's said:

“Wine can be a better teacher than ink.”

Well, for me, wine teaches me patience, reflection, hard work and is the testament of time. So let me know what wine teaches you or segueing, what do you want to be taught about wine wise? Just get in touch with me by email janina@eatsleepwinerepeat.co.uk. And Janina is spelled with a J. Or on Instagram, you can direct message me [@eatsleep_winerepeat](https://www.instagram.com/eatsleep_winerepeat). And that is it for today. You know what I'm gonna ask you, make sure you have subscribed if you haven't already. Do like the podcast, share the podcast with your wine loving friends, put it all across social media. And if you are listening on apple podcast, do leave me a few stars and reviews as it makes the podcast more discoverable. Now next week I'm talking with Paul Kalemkarian. He is second generation owner of the original wine of the month club and he is somewhere north of a hundred thousand wines tasted. So he has his own podcast called Wine Talks with Paul K and he's gonna be talking to us about some really exciting varieties to try, advice on reading the wine label, some food pairing. So just some good old fun wine chatter. So join us next week and until then, cheers to you.