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shown

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Austria - 2019 and 2020 shown off

The Austrians usually hold a comprehensive generic tasting in London early in the year. During the 2021 lockdown it was obviously not possible, so instead we were allowed to choose which producers' wines we'd like to taste at home and we split the regions. Vienna and surrounding vineyards above © Austrian Wine/Robert Herbst.

Julia writes about the wines she tasted The Kamptal 2019 wines showed the vintage's purity of fruit that was evident in those I tasted at the <u>Traditionsweingüter event</u> last year (where I tasted all the Kremstal wines on offer in this generic selection so we have ignored that region in this report). I'm glad to report that, despite the purity, these Kamptal 2019s were not lacking the richness so typical of Austrian whites. Rudi Rabl's Käferberg old-vine Grüner Veltliner was a good example of this combination of body and freshness.

It's hard to draw any conclusions from the small selection from Wagram but I was intrigued by the biodynamic, textured Wimmer-Czerny whites, which were new to me, perhaps marked as much by the hands-off winemaking as by the vineyard site. I tasted even fewer from the Thermenregion but Johanneshof Reinisch are consistently good ambassadors for their region – and for their local varieties, though there was no Zierfandler in this selection. Carnuntum is barely represented here, again because I reported on a range of recently released reds in Austrians – mainly 2019 Rieslings.

I did taste a much wider range of wines from Burgenland (and Tim has added notes on some wines he tasted recently too), but it is such a big region (as you can see from this *World Atlas of Wine* overview map of <u>Austria</u>) that generalisations are not particularly useful. Among the reds, the most impressive were the Blaufränkisch varietals, particularly from Prieler and Hans & Anita Nittnaus in Leithaberg to the west of the Neusiedlersee and from Schiefer much further south in Eisenberg. The whites of Prieler and Nittnaus were also excellent.

The sweet wines, which came mostly but not exclusively from around the Neusiedlersee, offered lots of pleasure, from the more simple Eiswein style (simple in terms of taste profile if not in terms of winegrowing) to the complex botrytised blends from the newly minted Ruster Ausbruch DAC.

Jancis writes about the wines she tasted I was delighted to have a chance to taste a range of Sauvignons from Südsteiermark, a combination of grape and place of which the Austrians are so proud, and quite rightly. They have a firm, aromatic style of their own and seem to have an unusual ability to age. Although I probably need more schooling in the virtues of Sauvignon Blanc with marked residual sugar. The Polz Therese was a particular favourite, as well as the Sattlerhof wines.

The mixed bag of wines labelled Weinviertel (many 2020s) or just Niederösterreich were my responsibility. I also chose to focus on wines grown within the boundaries of the capital Vienna (Wien) and enjoyed a selection of the local dry white field blends labelled Gemischter Satz – especially those from Weingut Christ.

As for Wachau, the classic wine region made up largely of south-facing rocky terraces above the Danube, it did not disappoint, especially in the exciting 2019 vintage, and especially the wines of Alzinger.

Finally, the Weinland category, Austria's answer to Vin de France. This showed that, contrary to the situation a few years ago, creativity and idiosyncrasy is alive and well in Austrian cellars.

These 122 tasting notes are grouped by region and then listed alphabetically by producer, with a special section for sweet wines at the end, but you can change the order within groups if you wish.

Select sorting option

You can jump to each group using the links below.

- Wachau
- Kamptal
- Wagram
- Weinviertel
- Niederösterreich
- Thermenregion
- Carnuntum
- Wien
- Burgenland
- Steiermark
- Weinland
- Sweet

Wachau

Alzinger, Loibenberg Grüner Veltliner Smaragd 2019 Wachau

Very perfumed indeed. Quite a bit of palate weight and soft seduction. Long and reverberant. Blossomy and quite a pleasure!

13.5%

Drink

2020

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2026

16.5

Alzinger, Steinertal Grüner Veltliner Smaragd 2019 Wachau

Light nose is much more discreet than the Loibenberg. Verily a cool, reserved customer. Nice wine with lots packed in there for future development. Really long

and reverberant. Hint of dill or at le	ast something	refreshingly	vegetal.	Very	Grüner
too! A sleek wine by any measure.					

14% Drink 2020

2028

17

Alzinger, Loibenberg Riesling Smaragd 2019 Wachau

Lightish nose. Marked acidity and refreshment value. Very youthful and lipsmacking. Bone dry and yet with good palate weight. A strong mineral element. Very long. Impressive but not yet ready. Cool as a mountain stream.

13%

Drink

2022

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2032

17

Gritsch Mauritiushof, Singerriedel Grüner Veltliner Smaragd 2019 Wachau

TA 5.6 g/l, RS 4 g/l.

Well composed and very flattering (slightly sweet?) rich white, with evolved rich fruit.

14.5%

Drink

2020

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Gritsch Mauritiushof, 1000-Eimerberg Riesling Smaragd 2019 Wachau

TA 6.8 g/l, RS 8.4 g/l.

Herbal and lively on the nose. Verging on perfumed opulence but with charm and a certain low-acid accessibility. This is richer than most Rieslings but that's not a fault.

13%

Drink

2020

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2024

16.5

Gritsch Mauritiushof, Kalkofen Riesling Smaragd 2019 Wachau

TA 7.2 g/l, RS 6.8 g/l.

Again, like the 1000-Eimerberg, this is pretty rich and ripe. Sweet and a little loose. A bit too perfumey to be really revitalising.

13.5%

Drink

2020

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2024

16

Machherndl, Kollmütz Grüner Veltliner Federspiel 2019 Wachau

TA 5.5 g/l, RS 1 g/l.

White pepper on the nose. Plus something a bit like salami and then there seems to be a bit of sweetness on the palate – or is it just low acid? Certainly very interesting! Even if not the most refreshing. A medicinal note too. No shortage of flavours!

12.5% Drink 2020 -2024

16

Machherndl, Kollmütz Riesling Smaragd 2019 Wachau

Racy, edgy, super-refreshing nose with lots of citrus and acidity evident. Chalky texture and attractive cool, mineral notes. Revitalising wine that's already a great pleasure.

12.5% Drink 2021 -2026

16.5

Tegernseerhof, Bergdistel Grüner Veltliner Smaragd 2019 Wachau

Open nose that's also a bit reductive. Sweet start and without the refreshment factor of the finest Wachau wines. Hint of ginger here. A bit too broad and diffuse?

14%

Drink

2020

-2025 15.5

Tegernseerhof, Schütt Grüner Veltliner Smaragd 2019 Wachau

Firm and confident on the nose. Lots of mineral intensity on the palate. Sleek and satin-textured. Clean and fresh.

13.5%

Drink

2020

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2025

16.5

Tegernseerhof, Kellerberg Riesling Smaragd 2019 Wachau

Tense and ticklish on the nose. Broad and beguiling but much more evolved than most 2019 Rieslings. Not sure I'd predict a long life for this. And the sweetness is pretty marked. A bit disjointed.

13%

Drink

2020

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2024

15.5

Dom Wachau, Terrassen Grüner Veltliner Federspiel 2020 Wachau

TA 6.5 g/l, RS 1 g/l.

Pretty light nose. Pretty floral, clean fresh palate with – still – a bit of astringency. Very youthful. Grapefruit-peel sensation dominates at the moment but I'm sure it will mature into something more satisfying.

12% Drink 2022 -

2025

15.5 +

Dom Wachau, Achleiten Riesling Smaragd 2019 Wachau

TA 8 g/l, RS 2.1 g/l.

Mmm! Rich, quite evolved Riesling notes – lime marmalade? There seems to be a little sweetness here? Nothing wrong with that. Satisfying fruit and that little mineral kick of Achleiten on the end. Though perhaps not the purest expression. Just very slightly fat.

13.5%

Drink

2021

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2027

16

Kamptal

Rudi Rabl, Langenlois Grüner Veltliner 2020 Kamptal

Zesty lemon, grapefruit and green herbs, very lightly peppery and stony. Good
depth of fruit in the middle, and pretty good length with a peppery aftertaste. (JH)
13 50/

12.5% Drink

2021

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2024

16

Rudi Rabl, Käferberg Alte Reben Grüner Veltliner Reserve 2019 Kamptal

TA 5.4 g/l, RS 3.2 g/l.

Very pale gold but darker than most 2019 Grüners. Smells rich, ripe and lightly spicy/peppery. On the palate, full bodied, with the spice adding a more savoury quality to the citrus fruit. Breadth of flavour balanced by the crisp finish. Long and should age well. (JH)

13.5%

Drink

2021

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2029

17

Rudi Rabl, Langenlois Riesling 2019 Kamptal

Earthy and gently spicy citrus. Broad and spicy on the palate despite the moderate alcohol. This could only be Austrian (ie not German) Riesling. (JH)

12.5%

Drink

2021

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Anton & Elfriede Waldschütz Riesling 2019 Kamptal

TA 7.5 g/l, RS 3.3 g/l.

Initial impression is SO_2 but I guess this will blow off. Ripe citrus, rounded yellow fruits but very crisp acidity. All just in balance but only just. Might be better in a year or more. (JH)

13.5%

Drink

2022

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2025

15.5

Heinz Weixelbaum, Gaisberg Wahre Werte Grüner Veltliner Reserve 2019 Kamptal

TA 4.7 g/l, RS 4.3 g/l.

Fresh peppery and herbal notes and stone-dust minerality. Subtle but fragrant. On the palate, rather broad and a bit too sweet for perfect balance in an essentially dry wine. Peachy on the finish. (JH)

14%

Drink

2021

2024

15.5

Heinz Weixelbaum, Rosengarten Grüner Veltliner

Reserve 2019 Kamptal

TA 5.1 g/l, RS 2.7 g/l.

More earthy/mineral spice than the Gaisberg. More white pepper too. Rich and full in the mouth but here it is balanced by the acidity. Deep yet still fresh. Slightly dilute on the finish. (JH)

13.5%

Drink

2021

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2025

16

Heinz Weixelbaum, Renner Riesling 2017 Kamptal

TA 7.7 g/l, RS 6.4 g/l.

Very pale gold. Rich and golden with the first signs of non-sweet honey on the nose. Spicy too. On the palate, off dry, intense and powerful, balanced by the high acidity. Golden flavours and long finish. (JH)

14.5%

Drink

2020

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2030

17

Wagram

Eschenhof Holzer, Altweingarten Grüner Veltliner 2019 Wagram

TA 5.4 g/l, RS 1 g/l.

Lively citrus aroma, herbs and pear fruit. Broad and crisp at the same time, with subtle peppery notes on the nose and palate. Nicely chewy texture adds to the freshness. (JH)

12.5%

Drink

2021

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2023

16.5

Eschenhof Holzer, Goldberg Zweigelt 2017 Wagram

Mid purplish crimson – colour looks younger than 2017. Intense, pure, dark and dark-red fruit and a fine dusting of pepper. Some oak sweetness but balanced by high acidity. Juicy, refreshing, the tannins now rounded. Cherry chocolate on the finish. One for those who like high-acid reds, though it is rounded out by some oak sweetness, at least I think that is the source of the sweetness. Just slightly tart on the finish. (JH)

13%

Drink

2021

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2025

15.5

Stift Klosterneuburg Grüner Veltliner 2020 Wagram

Smells newly fermented with a touch of pear drops. Fresh but rather simple. Not sure how recently this was bottled but I do get a whiff of SO_2 , though presumably this will fade. Pear drops on the rather short finish. (JH)

12%

Drink

2021

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2022

14.5

Anton & Elfriede Waldschütz, Fels am Wagram Grüner Veltliner 2019 Wagram

TA 5.6 g/l, RS 4.5 g/l.

Smells ripe with yellow plum as well as citrus. A hint of pears. Lovely fruit aroma and just lightly peppery. Broad and rich in the mouth, with the little bit of sweetness adding roundness mostly, so it is balanced overall. Rich, creamy and fresh. Some might not find this precise enough but it's all in harmony. (JH)

14%

Drink

2021

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2024

16.5

Anton & Elfriede Waldschütz, Goldberg Roter Veltliner 2019 Wagram

TA 6.8 g/l, RS 2.1 g/l.

Peachy, creamy aroma balanced by a gentle herbal note. Full bodied but fresh. More up-front than on the finish. Even though the residual sugar is low, I still feel it on the aftertaste – makes me want to brush my teeth. (JH)

13.5% Drink 2021 -

202315.5

Wimmer-Czerny, Fumberg Grüner Veltliner 2019 Wagram

Certified biodynamic; spontaneous fermentation, unfiltered.

Very pale gold, a little darker than some. Aromas suggest this is a more oxidative style. Tastes as if there was some extended skin contact here – notes of non-sweet apricot and slightly tannic. Even a touch of ginger. Distinctive and flavourful if not classic. Chewy finish with plenty of freshness. Long savoury finish. (JH)

12.5% Drink 2021 -2026 16.5

Wimmer-Czerny, Weelfel Grüner Veltliner 2017 Wagram

Certified biodynamic.

Slightly smoky/dusty impression as well as plenty of fresh, herbal citrus. Finely chewy texture but less obvious skin-contact style than on the Fumberg. Fresh, citrusy but not quite as distinctive as the Fumberg. (JH)

13%

Drink

2021

2024

16

Wimmer-Czerny, Fels am Wagram Roter Veltliner 2019 Wagram

Certified biodynamic. Spontaneous fermentation. No filtration. TA 5.2 g/l, RS 2.5 g/l. Very pale gold. Ripe and rich in a gently oxidative style, with aromas of spiced apricot and non-sweet honey. On the palate, rich, full bodied and spicy. Rounded, broad and still fresh but just a little bit of tannic grip to balance the breadth of flavour. Dies away slightly on the finish. (JH)

12.5%

Drink

2021

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2023

16

Weinviertel

Dürnberg, Falkenstein Grüner Veltliner 2020 Weinviertel

TA 5.5 g/l, RS 3.7 g/l.

Solid, rather stolid, Grüner on the nose. Quite a bit of tartness on the stringy finish. Paint-like fermentation aromas.

12.5% Drink

2022

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2024

15

R & A Pfaffl, Zeisen Grüner Veltliner 2020 Weinviertel

TA 5.1 g/l, RS 5.7 g/l.

Still pretty youthful and even reminiscent of the fermentation tank on the nose. Very broad, winning, ripe fruit on the palate suggests this will be a pretty glorious wine by June or July 2021. Lip-smacking and neat. Long with great balance and treads a nice tightrope between fruit and flowers.

13% Drink 2021 -2025 16.5 +

R & A Pfaffl, Hund Grüner Veltliner Reserve 2020 Weinviertel

Light, tight, elegant nose. Lots of fruit with a sprinkling of white pepper and some stoniness under it all. Relatively rich on the palate, which ends with light bitterness that's a positive not a negative. Classic Grüner Veltiner. Very juicy.

14%

Drink

2021

-2027 16.5

R & A Pfaffl, Homage Grüner Veltliner Reserve 2020 Weinviertel

Decidedly floral nose. Then marked acidity and a bit of sweet crème pâtissière – reminds me of a bakery. Just a bit too sweet for me.

14%

Drink

2021

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2025

16

Weinwurm, Tradition Grüner Veltliner 2020 Weinviertel

TA 5.8 g/l, RS 2.5 g/l.

Vigorous, youthful nose with some real concentration of fruit. Really energetic wine with a light salinity. Perfectly respectable.

12.5%

Drink

2021

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2025

16 +

Zuschmann-Schöfmann Grüner Veltliner 2019 Weinviertel

TA 6.5 g/l, RS 1 g/l.

Light, creamy nose. A rather diffident wine. Some stonines on the relatively dry finish.

12.5%

Drink

2021

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2024

15.5

Niederösterreich

Dürnberg, Falkenstein Weissburgunder Reserve 2019 Niederösterreich

TA 5.8 g/l, RS 6.6 g/l.

Some salty fresh fruit on the nose. Then very sweet on the front palate. Lively but a little simple and light. Clean but not very ambitious.

13%

Drink

2020

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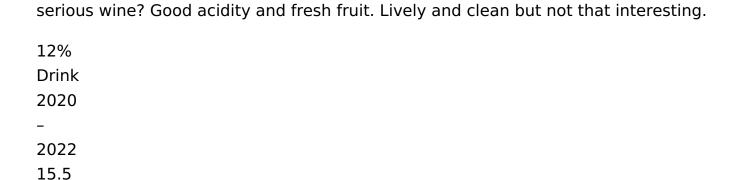
2022

15.5

Dürnberg, Blanc de Noir Zweigelt 2019 Niederösterreich

TA 6.3 g/l, RS 3.5 g/l.

Very, very pale pink with a greyish tinge. Light nose. A novelty rather than a really



Mayer am Pfarrplatz Grüner Veltliner 2019 Niederösterreich

Light and very fruity with light herbal notes. Easy-peasy with a thread of dill and most of the fermentation aromas a thing of the past. But not a compelling long-distance runner.

12.5%

Drink

2021

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2023

16

Mayer am Pfarrplatz, Landhaus Mayer Riesling 2019 Niederösterreich

Luscious, almost fat, Riesling for immediate drinking. Fun and lightly spicy but not for keeping. A little phenolic on the end.

12%

Drink

2021

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2023

16

Nastl, Grüner Veltliner Klassik 2019 Niederösterreich

Light lemony nose, a touch herbal. Good intensity at this level with more weight in the mouth than I expected from the modest alcohol. Vibrant, dry and crisp but rounded in the mouth, very crisp finish. (JH)

12.5%

Drink

2021

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2023

16

Nastl, Cuvée Klassik 2019 Niederösterreich

80% Zweigelt, 20% Merlot.

Mid purplish crimson. Smells warm and spicy with dark-red hedgerow fruits. Fresh and juicy, uncomplicated. Gentle tannins and a fresh finish. (JH)

13%

Drink

2021

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2023

15.5

Nastl, Gigant Zweigelt Reserve 2017 Niederösterreich

Mid crimson. Initial impression is oak sweetness then a mix of ripe dark fruits with a light herbaceous note. Slightly grainy texture, very fresh. Doesn't seem to have gained complexity with bottle age but it has kept its freshness. (JH)

13.5% Drink 2020

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2022

15.5

Weinwurm, Schilling Hommage Grüner Veltliner Reserve 2019 Niederösterreich

A bit over-evolved on the nose. Sweet and a tad heavy. Some oak here? Sweet spiciness trumps the fresh fruit.

13.5%

Drink

2020

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2023

15

Weinwurm, Schilling Glücksmoment Zweigelt 2019 Niederösterreich

Very deep blackish crimson as is Zweigelt's way. The fruit seems to have been treated quite roughly. Cool and a little rustic on the palate. No tannin to speak of and rather low acidity. Not quite appetising enough.

13%

Drink

2020

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Zuschmann-Schöfmann, Löss Grüner Veltliner 2019 Niederösterreich

TA 5 g/l, RS 1 g/l.

Hazelnuts and gum on the nose. Really nicely balanced and a fresh, quite subtle expression of Grüner Veltliner at this stage of its life. Well structured and appetising. But maybe not for the very long term.

13% Drink

2020

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2023

16.5

Zuschmann-Schöfmann, Selektion Weissburgunder 2018 Niederösterreich

TA 5 g/l, RS 2 g/l.

Lightly smoky nose. Broad and rich on the nose and a bit past its best. Not refreshing enough. Falls away on the finish.

13%

Drink

2019

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2021

15

Thermenregion

Johanneshof Reinisch Rotgipfler 2019 Thermenregion

Organic certification.

Lightly smoky first impression over ripe fruit: peaches, apricots and green fruits. Deep in fruit, ripe but fresh and slightly exotic, balanced by excellent acidity. Rounded by the fruit and persistent. Full in the mouth but not heavy. (JH)

13%

Drink

2021

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2023

16.5

Johanneshof Reinisch St Laurent 2018 Thermenregion

Certified organic.

Deepish crimson. Ripe and spicy with both red and black fruits, just slightly earthy, with the merest hint of mushrooms. Firm and quite savoury on the palate but balanced by notable freshness. Needs food now, or longer in bottle. (JH)

12.5%

Drink

2021

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2023

15.5

Johanneshof Reinisch, Grillenhügel Pinot Noir 2018 Thermenregion

Certified organic.

Mid crimson with soft pink rim. Scented with red fruits. Pretty and gently peppery. Fresh and lightly herbal character from the stems a counterpoint to the fruit sweetness. Seems to be some oak spice too. Fresh, lively red fruits, vibrant and given shape by fine tannins. Seems very youthful but the structure and balance suggests it will age well in bottle once it starts to gain some tertiary complexity. A half-way style between sweet fruit and savoury spice. (JH)

13%

Drink

2021

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2025

16.5

Carnuntum

Franz und Christine Netzl, Altenberg Weissburgunder 2019 Carnuntum

TA 6.2 g/l, RS 7 g/l.

Creamy overlay on apple fruit, plus a touch of clementine. Spicy but the fruit is slightly lacking intensity on the mid palate, though there's drive and length. Some heat at the back of the throat despite the freshness. (JH)

13.5%

Drink

2021

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2022

15.5

Franz und Christine Netzl, Rubin Zweigelt 2019

Carnuntum

Bright, deep purple crimson. Inviting and vibrant aroma of black cherry and a more tart black fruit like blackcurrant or elderberry. Nicely dry texture with fine tannins. Fresh and only a little chewy on the finish. Needs food at the moment but a good everyday supper wine. An oak impression on the end which gives it a rather harsh finish. Better to wait for another year or two or pair it with red meat. (JH)

13.5%

Drink

2022

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2026

15.5

Franz und Christine Netzl, Bärnreiser 1ÖTW Anna Christina 2018 Carnuntum

70% Zweigelt, 20% Merlot, 10% Cabernet Sauvignon.

Very dark crimson. Lots of oak impact at first, sweet and spicy. Behind that is ripe black fruit, blackberry and damson. Open and fragrant. Rich, chewy and generous, the oak still pretty prominent and needing time to recede but there's freshness to balance the whole. Needs time. A little bit of heat on the finish. Just too oaky at the moment, with chocolate on the finish; having tasted a different vintage at 10 years old, I think this is going to become complex and less oak-dominated. (JH)

14%

Drink

2023

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2028

16.5

Wien

Christ 2020 Wiener Gemischter Satz

TA 6 g/l, RS 3.3 g/l.

Light and fresh on the nose. And with rather surprising density of fruit on the palate. This is serious wine! But it's already a pleasure with its suggestion of bouquets of dried herbs. Neat finish.

12%

Drink

2021

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2023

16.5

Christ, Bisamberg 2020 Wiener Gemischter Satz

TA 5.4 g/l, RS 4.2 g/l.

Intense nose and some impressive concentrated fruit and a little bit of spritz plus white pepper. Richer than the straight Gemischter Satz from this producer. Biggerboned, more serious, but not necessarily more fun to drink.

13%

Drink

2021

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2024

16.5

Christ, Wiesthalen 1ÖTW 2018 Wiener Gemischter Satz

TA 5.2 g/l, RS 4.6 g/l.

Deep straw. Evolved nose suggesting meadow flowers. Wine that really grabs the

palate! Fascinating to see this style of wine with a bit more age on it. Broad and quite rich though still fresh. Neat, medium-persistent finish. Just a touch of dill. This proves that Weingut Christ can make wines that age but I'm not sure they actually become so much better with age...

13.5% Drink

2019

2022

16.5

Mayer am Pfarrplatz, Rotes Haus 2019 Wiener Gemischter Satz

Nicely integrated and 'settled' nose. Lively and fresh with some green grassy notes. Very delicate and juicy. Salivatory. And then a dry finish. This would make a good aperitif as well as an accompaniment to relatively light food. Cheese and cold cuts? Good attack. Lightly chewy end. Confident.

12% Drink

2020

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2024

16

Stift Klosterneuburg, Weisleiten 2019 Wiener Gemischter Satz

30% Pinot Blanc, 30% Grüner Veltliner, 30% Chardonnay, 10% Traminer. Peachy aroma with the richness of yellow plums. Soft in the mouth yet fresh, and tastes as if there is some oak influence. Lots of flavour from the varietal mix. A hint of vanilla but no lack of freshness. Tastes slightly sweet on the finish though this may just be fruit sweetness. (JH)

13%

Drink

2021

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2023

15.5

Stift Klosterneuburg, Pinot Noir Reserve 2018 Wien

Mid crimson with smudgy rim. Plenty of oak spice and sweetness on the nose and some black-cherry fruit but lacks Pinot purity. Slight rubbery character too, especially on the finish. Good freshness but that rubbery flavour is a bit tough at the end. (JH)

14%

Drink

2021

2023

15

Wieninger, Ulm 2019 Wiener Gemischter Satz

TA 5.5 g/l, RS 1.1 g/l.

Deep straw colour. Not much nose. Broad, honeyed fruit. Big and bold and at its peak, surely. Emphatic rather than delicate. Just a bit brutal on the end. Needs food.

14.5%

Drink

2020 -2022 15.5

Wieninger, Wiener Riesling 2019 Wien

TA 6.4 g/l, RS 1.7 g/l.

Attractively evolved with Middle European spice on the nose. A lovely, appetising drink already. Is this the 2019 vintage speaking? Great balance and breadth together with the refreshing spine of a fine Riesling. Pure and steely but with lots of ripe fruit underneath.

13.5% Drink 2021 -2024 16.5

Wieninger, Select Pinot Noir 2018 Wien

Pale ruby red. Very light nose of cranberries with a slightly metallic overlay but no shortage of punch and impact on the palate. Lacks some of the purity of a fine Pinot. Still quite chewy as well as being pretty rich on the palate. Seems to be a bit of dissolved gas in the wine.

13% Drink 2022 -2025 15.5

Burgenland

Allacher Weissburgunder 2020 Burgenland

Family winery since 1900s. 52 ha planted. 12-year-old vines on sand and gravel. Four hours of pre-ferment maceration. Stainless-steel fermentation. TA 6 g/l, RS 2.2 g/l.

Very pale green-white. Quite a marked pear-drop note that verges on nail varnish with apple fruit beneath. Simple apple palate. Crisp and short. (TJ)

13%

Drink

2021

€7.90 cellar door

14

Artisan Wines Zweigelt 2018 Neusiedlersee

Deep crimson. Very ripe, almost raisiny black fruit, like dried cherries, slightly charry too, and mocha. Hard and lacking freshness on the palate. The fruit seems to have no energy. Slightly bitter aftertaste. (JH)

13%

Drink

2021

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2023

14.5

Artisan Wines, Zweigelt Reserve 2018 Neusiedlersee

50-year-old vines. Hand-harvested. Fermentation in traditional, open fermenters with indigenous yeasts and temperatures up to 32 °C. Malolactic and 23 months' maturation in 25% new, 500-litre Hungarian tonneaux.

Deep ruby-purple. Toasty oak, vanilla, violets, blackberry and elderberry – lots of sophistication. Juicy and bright, with plenty of damson and elderberry and finegrained, velvet tannins. Definitely oak, but no straitjacket. Decent length too. (TJ)

13.5%
Drink
2021
2028
€14.50 cellar door
16.5

Artisan Wines, Zweigelt Reserve 2018 Neusiedlersee

Deep crimson. Ripe, sweet black fruit, almost biscuity in its sweetness – maybe that's the oak. Sweet and sour contrast on the palate between the fruit ripeness and the marked acidity. Not really harmonious so that the sweet-sour effect comes back on the finish. Tannins are firm, smooth. Tastes as if there is some residual sugar here but apparently not, just a lot of oak sweetness. (JH)

13% Drink 2022 -2026 15.5

Ernst, Deutschkreuz Grüner Veltliner 2019 Burgenland

Citrus and the classic pepperiness of Grüner Veltliner. Fresh herbs and citrus, evena touch of capsicum. Refreshing, relatively light but persistent. Bone dry andslightly pithy in texture. (JH)

12.5%

Drink

2021

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2023

16

Ernst, Deutschkreuz Blaufränkisch 2019 Burgenland

Deep purplish crimson. Lively, peppery dark-red fruit. Fresher in aroma than the richer 2018s. But it is a bit woody and hard on the palate. Chewy and quite hard work with a sourness on the finish. (JH)

14%

Drink

2021

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2024

15.5

Ernst, Fabian Blaufränkisch 2017 Burgenland

Deep cherry red with soft rim. More inviting than the Deutschkreuz Blaufränkisch 2019, with a lovely herbal freshness to complement the dark fruit. The tannins have slimmed down but it is still a little bit hard on the palate – not as good as I expected from the aroma. Harshly, woodily fresh at the very end. (JH)

14%

Drink

2021

-2025 15.5

Hans & Anita Nittnaus, Kalk & Schiefer Blaufränkisch 2018 Burgenland

Biodynamic farming.

Deep crimson. Ripe and richly spicy, like warm hedgerow fruit, damsons. Open and scented. Lively cherry flavours and vibrant acidity makes this a mouthful of zippy fruit. Pure, generous and deep and still mouth-wateringly fresh. (JH)

12.5% Drink

2021

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2023

16.5

Feiler-Artinger Neuburger 2019 Burgenland

Biodynamically farmed.

Exotic fruits, ripe but fresh, yellow plums, a hint of spice. Broad and spicy on the palate with a slight tannic grip and the smokiness of lapsang souchong. Distinctive, with both fruity and savoury sides to its character. Bone dry, not terribly intense on the mid palate. (JH)

13%

Drink

2021

-

2023

16

Feiler-Artinger, Greiner Blaufränkisch 2018

Burgenland

Biodynamic farming.

Deepish crimson. Peppery and fresh on the nose. With a sweet warmth of summerripe fruits – red and black – but also an attractive wild tanginess like elderberries, plus a hint of rosemary. On the palate, a little more savoury, firmly tannic but smooth. Full in the mouth but kept in shape by the tannins. Firm, dry finish. (JH)

13.5% Drink

2023

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2028

16.5

Gernot und Heike Heinrich Blaufränkisch 2017 Leithaberg

Mid purplish crimson. Spicy and rich in bramble fruit. Really spicy. On the palate, zesty, more spice and just a touch meaty. Firm, grippy tannins. Densely structured but with lively fruit at the core. Persistent, too. (JH)

13% Drink

2022

-

2027

16.5

Markus Iro, Herrschaftswald St Laurent 2019 Neusiedlersee

Markus and Ingrid are the second generation of the Iro family, who established the winery in 1980, with Markus and Ingrid taking over in 2011. A warm but not too hot or dry vintage. 20-year-old vines, harvested at 30 hl/ha, from the Herrschaftwald vineyard. Hand-harvested, destemmed and fermented in large oak with some punchdowns. 300 days in new French oak.

Lustrous, mid ruby-purple. Very ripe, dark fruit that's dominated by new-wood cinnamon, vanilla and clove with perhaps a touch of volatile lift from chemical oxidation? Blackberry and plum with fair acidity but the oak leaves tyre tracks all over this wine and there's a notable alcoholic burn through the finish – this must be at least 14% alcohol. Trying too hard, I fear. (TJ)

13.8%
Drink
2021
2023
€18.40 cellar door
15

Keringer, MASSIV 2015 Neusiedlersee

40% Zweigelt, 20% Blaufränkisch, 20% Rathay, 10% Merlot, 10% Cabernet Sauvignon. Only 28 ha of Rathay are planted in Austria, but Robert Keringer believes in it. 100 days post-fermentation maceration. 24 months in 50% French, 50% American oak.

Deep black ruby-garnet. Definitely some oxidative volatility – sample or wine? Beneath, there's rich black fruit, a leafy touch, and clove from the oak that's definitely there. On the palate the entry is velvety, with cocoa powder and broad, slightly jammy, black fruit. Although the tannins do build, they stay on the velvet side of the line and don't dry out the palate. This is evidently trying to be a big, oaked wine (it is Massiv after all!), but doesn't take it too far. (TJ)

14.5% Drink 2019

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Kummer Grüner Veltliner 2020 Burgenland

13-ha family estate. 2020 had a dry spring, wet early summer then warm, with cool nights, retaining freshness. Picked mid-September. 30-year-old vines on shallow black topsoil over clay. Hand-picked at 70 hl/ha. Destemmed and crushed. Stainless-steel fermentation. Three months on lees. TA 5.9 g/l, RS 3.6 g/l.

Pale lemon. A good, honest Grüner nose with white pepper, pear, star fruit and a touch of white flowers. Crisp, clean, lemon, apple and flint, with a medium-length, white-pepper finish. (TJ)

12%

Drink

2021

€6.50 cellar door

15

Lentsch, Seeweingärten Zweigelt Reserve 2017 Neusiedlersee

Family business established in 1950. 2017 was a challenging vintage with fluctuations between cold and warm. Sandy-loam vineyard with a high lime content, near the lake. 30 hl/ha. Destemmed and crushed. Stainless-steel fermentation. 18 months in new French oak.

Mid-deep ruby. Overt, aromatic nose – perhaps a touch of volatility too, but there are also plenty of floral notes, alongside banana and vanilla from the oak, with a juicy, red-cherry palate. But the oak is quite marked on the palate especially, and the tannins a little rustic. (TJ)

13.5%

Drink

2021

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Gebrüder Nittnaus, Obere Wies Sauvignon Blanc 2018 Burgenland

Strongly herbal and pea-pod style of Sauvignon Blanc and just a hint of passion fruit. Freshness enhanced by a lightly pithy texture and more grapefruit-like flavours on the palate. A bit short/vapid on the finish. (JH)

12.5%

Drink

2021

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2022

14.5

Gebrüder Nittnaus, Grüner Veltliner Reserve 2017 Burgenland

Very pale gold. Oily, ripe aroma of yellow plums and spice, like burnished gold in my imagination. Spiced pears on the palate. I am not sure I would have guessed the variety if I had tasted this blind. Rich, broad, just fresh enough but slightly flat on the finish. (JH)

13%

Drink

2019

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2023

15.5

Gebrüder Nittnaus, Edelgrund Blaufränkisch 2018

Burgenland

Deep crimson. Very ripe, raisiny black fruit. Like dried cherries. A bit flat on the palate, the tannins not aggressive but slightly bitter. There's acidity but the fruit seems to lack vitality because of the ripeness. Bags of fruit flavour but just seems a bit tired. (JH)

13%

Drink

2021

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2024

15

Hans & Anita Nittnaus, Kalk & Schiefer 2019 Burgenland

55% Pinot Blanc, 35% Chardonnay, 10% Grüner Veltliner, all biodynamically farmed and certified organic.

A hint of struck-match reduction at first, so it is quite hard to see the fruit character initially, though I would suggest apple and citrus. Full on the palate, with a slight tannic grip as if there had been some extended skin contact here. Ripe-fruited and yet very fresh. Complex flavours with an underlying stony, dry seriousness – presumably the reason it is called 'limestone and slate'. Dry, cool and elegant on the finish. (JH)

13%

Drink

2021

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2024

17

Hans & Anita Nittnaus, Luckenwald Zweigelt

Reserve 2018 Neusiedlersee

20-year-old vines. 50 hl/ha. Saignée to remove 20% of the juice. Stainless-steel fermentation with temperature control, with four weeks' maceration. 12 months in 33% new, small French oak. TA 4.7 g/l, RS 2.8 g/l.

Mid-deep ruby. Cordite and dark chocolate from the small oak, which is forward at the moment, but there's a core of blackberry and damson fruit sitting beneath that I think will come into balance with bottle age. Chalky oak tannins give structure to the palate and there's certainly plenty of oak influence here, but again I think the damson fruit is just about enough for it. Nittnaus wines are ageworthy and I'd give this the benefit of the doubt. (TJ)

14%
Drink
2023
2030
€15.90 cellar door
15.5 +

Hans & Anita Nittnaus, Altenberg Blaufränkisch 2017 Leithaberg

Biodynamically farmed.

Deep, purplish crimson. Invitingly deep dark and spiced fruit, cherry, damson and black pepper plus some oaky sweetness. Rich-fruited, thickly textured tannins, packed with flavour and needs time to become more elegant. Great length and lovely freshness even with this depth of ripe fruit. (JH)

13.5% Drink 2022 -

17

Pöckl, Admiral 2017 Neusiedlersee

Family estate, established 1910. 98% of production is red. 60% Zweigelt, 20% Merlot, 20% Cabernet Sauvignon. Iron-rich red soils with vines planted almost next to each other for competition. Stainless-steel fermentation. 18 months in 100% new barriques. TA 5.4 g/l, RS 1.8 g/l.

Deep black-ruby. Oak-smoke notes, with dark chocolate, old leather and old tobacco development, some grilled meat and a core of broad-spectrum, black fruit, with some dried character. From that nose, the palate is nothing of a surprise; sucky, blocky, drying, chalky tannins that dominate. The markedly bitter astringency on the finish says it all; over-extracted. (TJ)

14.5%

Drink

2021

-

2025

€38 cellar door

14.5

Georg Preisinger, Ungerberg Blaufränkisch 2015 Neusiedlersee

Family estate established in 1851, with the sixth generation taking over in 2010. Converted to organic from 2019. 30 hl/ha. Three days pre-ferment maceration then five-day fermentation in oak vats. 24 months in 20% new barriques. Mid ruby. Cooked tomato with a distinct smoky, burnt-rubber whiff. There may be some oxidation on this sample too, but I don't think that's the problem here. Chewy, with that acrid smokiness dominating the palate. Really wrong. On this taste it's 13/20 but perhaps this is unfair to score as there may be a condition issue. (TJ)

13% Drink ?? €26.50 cellar door

Prieler, Haidsatz Weissburgunder 2018 Leithaberg

Organic certification.

Fresh melon and green apples with a creamy/mealy overlay from the oak. On the palate, the oak is quite obvious, highlighting the mushroom flavour I associate with Pinot Blanc (more typically from Alsace). There's a stony tension too, giving this a fine backbone. Still a baby but in balance and promising more with a little longer in bottle. (JH)

13.5%

Drink

2021

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2024

17

Prieler Blaufränkisch 2018 Leithaberg

Certified organic.

Cherry red with smudgy rim. Seductive, slightly floral and warmly spiced dark-red fruit. Firm, chewy tannins combine with the acidity to give a backbone and framework for all this fruit, and promise a long future. Chewy, deep and long. (JH)

13%

Drink

2022

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2028

17 +

Prieler, Marienthal Blaufränkisch 2017 Leithaberg

Certified organic.

Deepest crimson. Rich, warm and perfumed aroma. So alluring and open. Black hedgerow fruit, sweet spice and really fresh. Highly structured and still quite oaky therefore needs time in bottle, though it is all in embryonic harmony. Long, chewy finish. (JH)

13%

Drink

2022

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2030

17

Hannes Reeh, Reehbellion Zweigelt NV Austria

Österreichischer Schaumwein mit zugesetzter Kohlensäure – Austrian sparkling wine with added carbon dioxide. TA 7.7 g/l, RS 22 g/l.

Mid-deep lustrous purple with quite a lively bead. Visually similar to Lambrusco but aromatically different, with damson, elderberry and plenty of spicy complexity – actually more in the sparkling Shiraz mode. Quite frothy with notable tannins that give something of a rustic edge but plenty of rich black fruit and some liquorice root. Sweetness that becomes more prominent down the bottle, as it warms – and looking up the wine online, shows a fairly substantial 22 g sugar. Not complex or challenging, but entertaining and a decent barbeque wine. Rebellious indeed! (TJ)

13%

Drink

2021

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2022

14.5

Hannes Reeh Zweigelt 2019 Neusiedlersee

120 ha and 1.2 million bottles produced in total at the estate. 25-year-old vines. Hand-harvested. Stainless-steel fermentation and maturation.

Vibrant mid-ruby. Cocoa notes with ripe black fruit and a spicy, toasty tone. Chalky, drying tannins pinch the palate and feel like the winemaker trying to give structure to the often soft Zweigelt, but instead give a bitter tang to the finish. (TJ)

13%
Drink
2021
2023
€7.40 cellar door

Schiefer, Weisser Schiefer Welschriesling 2018 Burgenland

Strongly mineral aroma, with herbal leanings and a sour-citrus character. But also an unexpected hint of ripe yellow fruit. High acidity, dry and stony on the palate. Long rather than deep. Mouth-watering, lean but long finish. (JH)

11.5%
Drink
2021
2023
Imported into the UK by Raeburn Fine Wines
16

Schiefer, Vom Blauen Schiefer Blaufränkisch 2017 Burgenland

Deep cherry red. Ripe and deep in fruit but with a balancing fresh, herbal elegance and a touch of spice. Dry, refined tannic texture. Even though this has lots of lovely fruit, it has refined and a fine structure to shape that fruit. Sophisticated Blaufränksich. Chewy and fresh and well balanced for further bottle ageing. (JH)

13%

Drink

2021

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2030

17

Schiefer, Szapary Blaufränkisch 2014 Burgenland

Still remarkably bright and primary purple-crimson colour. Doesn't look its age. Lovely peppery aroma. Refined and peppery on the palate too with such fresh fruit. Very hard to believe this is a 2014 except that the tannins have slimmed down. Fine-grained but still quite firm tannins. Lively, lots of fresh tension, almost sinewy, and a long life ahead. (JH)

13%

Drink

2020

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2030

16.5 +

Günter & Regina Triebaumer, Plachen Blaufränkisch 2015 Burgenland

Deep garnet. Minty black fruits. Smells really ripe and intense but not overripe. Dried as well as fresh dark-red fruits, cherries. Sweet fruit. On the palate, chewy, firm tannins – compact but with rounded corners. Rich and packed with fruit rather

15%
Drink
2022
2030
16.5

than elegant - and still seems very youthful and primary. (JH)

Salzl Seewinkelhof Zweigelt 2019 Neusiedlersee

15-year-old vines. Machine harvest. Lightly crushed. Stainless-steel fermentation at 30 °C with 14 days' maceration and air-pulse extraction. Malolactic. 15% matured in older barriques with the rest in stainless steel. TA 4.6 g/l, RS 1.8 g/l. Mid-deep ruby-purple. Spicy, savoury nose, with a touch of smoke, underpinned with damson fruit that carries through to the full-bodied palate. Fairly firm, mouth-coating tannins which work pretty well. Decent harmony here and fair length. (TJ)

13.5%
Drink
2021
2025
€7 cellar door
15.5

Günter & Regina Triebaumer, Geyerumriss Furmint 2019 Burgenland

TA 7.1 g/l, RS 6.4 g/l.

Fresh and zippy aroma that's herbal, citrusy and has a whiff of spring blossom. Very fresh, even a little sour on the palate. Could do with a little more concentration for balance. The acid/sweetness is more of a contrast than harmony on the finish, for now at least. (JH)

13.5%

Drink

2021

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2022

15.5

Steiermark

Erich & Walter Polz Sauvignon Blanc 2019 Südsteiermark

TA 6.2 g/l, RS 2.6 g/l.

Nose is light, fresh and somehow suggestive of green leaves. Lively and racy – for fairly early drinking. Appetising dry finish. Super-juicy!

12.5%

Drink

2020

-

2023

16

Erich & Walter Polz, Hochgrassnitzberg Sauvignon Blanc 2017 Südsteiermark

Classified as GSTK (equivalent to grand cru) in the private association known as the Steirische Terroir- and Klassik-weingüter. TA 5.1 g/l, RS 2.6 g/l.

Very reductive on the nose. Then a little disconcertingly sweet on the palate. Without the zest of the 2017 Therese. Maybe I could be won over if exactly the right dish were served with it? It's certainly well made and nicely balanced with tension. Perhaps I am just being horribly prejudiced against sweetish Sauvignons?

13.5% Drink 2020 -2023 16

Erich & Walter Polz, Therese Sauvignon Blanc 2017 Südsteiermark

Classified as 1STK (equivalent to premier cru) in the private association known as the Steirische Terroir- and Klassik-weingüter.

Some smoky maturity on the nose. Hints of fine dry white bordeaux here! Plus some interesting herbal quality and real tightness. Really focused and almost incidentally a Sauvignon Blanc. Great food wine.

13% Drink 2020 -2025

17

Sattlerhof Sauvignon Blanc 2019 Südsteiermark

Intense nose with the lightest suggestion of something feline. Excellent zesty fruit and fine acidity with a mineral note on the end. What more do you want? Maybe a bit more bottle age to round it out ... I'd ideally wait a few more months before broaching this.

12.5%

Drink

2021

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2025

16.5

Sattlerhof, Gamlitz Spätfüllung Sauvignon Blanc 2018 Südsteiermark

TA 6 g/l, RS 1.1 g/l.

A late-bottled Sauvignon in which the grape has transitioned to some green leafy aromas. Sweet start but great precision and there's nothing fat or flabby. I'd love to be seated at a good Austrian table with this wine. Sleek and contained overall. Light smokiness on the finish.

12.5%

Drink

2020

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2025

17

Sattlerhof, Kranachberg Sauvignon Blanc 2017 Südsteiermark

Classified as GSTK (equivalent to grand cru) in the private association known as the Steirische Terroir- and Klassik-weingüter. TA 1 g/l, RS 5.9 g/l.

Not much aroma - is this a little too old? Rich palate entry and then complex, waxy

characters that are almost more like Sémillon than Sauvignon Blanc. But there is definitely a slightly disconcerting (to me) sweetness to this wine.

13.5% Drink 2020

2023

16

Tement, Kalk & Kreide Sauvignon Blanc 2019 Südsteiermark

TA 5.6 g/l, RS 1.4 g/l.

Rich panoply of aromas on the nose of this wine! Chiselled acidity but also flowers and minerals and masses of interest and refreshment. A truly cool customer! Really delicious, revitalising wine.

12.5%

Drink

2020

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2023

17

Tement, Zieregg Sauvignon Blanc 2018 Südsteiermark

Classified as GSTK (equivalent to grand cru) in the private association known as the Steirische Terroir- and Klassik-weingüter.

Indistinct nose. Sweet and sour without the two elements being knit. A bit astringent. This does nothing to make me think better of the 2018 vintage in Austria.

13%

Drink

-2022 15.5

Tement, Grassnitzberg Sauvignon Blanc 2018 Südsteiermark

Classified as 1STK (equivalent to premier cru) in the private association known as the Steirische Terroir- and Klassik-weingüter.

Quite (attractively) reduced smoky nose. Lively, piercing fruit with some floral, mineral elements. Really nicely balanced and super-refreshing. Now this is a wine to make me recant on all my reservations about the 2018 vintage in Austria! Though it does finish a bit suddenly. There's not that much real fruit intensity...

12.5%

Drink

2020

-

2023

16

Wohlmuth, Steinriegl Sauvignon Blanc 2019 Südsteiermark

TA 6.6 g/l, RS 1.2 g/l.

Super-clean and fruity with real integrity and nothing ersatz here. It's clear that this variety is really at home in this territory. The wine has weight, lots of fruit but no obvious sweetness. Good, but not formulaic, grassiness with a beginning, middle and end. Dry finish.

13%

Drink

2020

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Wohlmuth, Edelschuh Riesling 2018 Südsteiermark

TA 6.5 g/l, RS 0.9 g/l.

This variety seemed better suited to this vineyard than the Sauvignon Blanc, at least on the basis of these two 2018s. It's quite full bodied and rich but it sails above that to provide a seriously appetising, well-balanced, still slightly grassy Riesling with richness but herbal drive and great balance. Really long and exciting.

13.5%

Drink

2020

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2027

16.5

Wohlmuth, Edelschuh Sauvignon Blanc 2018 Südsteiermark

TA 7.1 g/l, RS 3.8 g/l.

Sweeter and rounder than the 2019 Steinriegl. Just a bit too sweet and oily for my taste though with the right foods it may well work. Quite substantial with much less obvious acidity than most Sauvignons. Some tropical floral element may intrigue some.

13%

Drink

2019

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2022

Weinland

Gernot und Heike Heinrich, Naked White 2019 Weinland

35% Chardonnay, 35% Pinot Blanc, 17% Riesling, 6% Neuburger, 6% Muscat Ottonel.

Very pale gold. Rich, golden and almost honeyed on the nose even though it is a dry wine. Full-bodied, skin-contact style, with definite tannins, a taste of baked apples and lots of spicy freshness. Distinctive and flavourful rather than elegant. Long finish and the structure to stand up to quite strongly flavoured dishes but hard to say exactly what it would go with except by trial and error. (JH)

12.5%

Drink

2021

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2025

16.5

Gernot und Heike Heinrich, Weisze Freyheit 2017 Weinland

97% Pinot Blanc, 3% Muscat Ottonel.

Pale orangey gold. Ripe aromas of orange and apricot, dried grasses – notes I associate with skin-fermented whites. Bone dry and the dryness accentuated by the tannins. A touch of smoky lapsang souchong on the palate, slightly sweaty. Chewy, stylised orange wine even though the colour is relatively pale. I find it slightly harsh overall though I like the style. Not sure how it will age but no hurry to drink this. (JH)

12.5%

Drink

-2025 16

Eschenhof Holzer, Invader Müller-Thurgau 2019 Austria

TA 4.4 g/l, RS 0.3 g/l.

Pale orangey gold. Complex aroma of a skin-fermented white: spice, dried grasses, apricots, quince, bitter orange – complex and inviting. The smell of late summer. Spicy, tannic, the flavours match the aroma but it's a bit dilute on the palate. Disappointing after the promise of the nose. (JH)

12.5%

Drink

2021

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2023

15

Machherndl, Pulp Fiction No 7 2018 Weinland

Pale orange – a skin-contact wine presumably, and the word Cuvée on the label suggests it's a blend. Ooh yes, this is definitely an orange wine on the nose! Nuts, peaches, ginger, cut peel and lots more of interest with real freshness and no shortage of fruit. Neat and not too astringent. Clean and beguiling and just a little chewy. Very distinctive.

11.5%

Drink

2020

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2023

16.5

Dom Wachau, MTX Extrem Müller-Thurgau 2019 Weinland

TA 3.9 g/l, RS 2.7.

This looks quite 'thick' somehow. I'd guess it's this winery's attempt at a 'natural' wine. Some rather rogue odours. It lacks a bit of freshness of fruit and seems relatively low acid. Not that appetising and slightly astringent.

12.5%

Drink

2020

_

2021

14.5

Sweet

Artisan Wines, Welschriesling Beerenauslese 2019 Neusiedlersee

Vineyards in the village of Halbturn. TA 7 g/l, RS 145 g/l.

Pale lemon colour. Unusual aroma that I think must be the variety showing through: more quince than lemon and a little bit floral. Even a bit minty? Hard to describe. Opens up to more intense lemon bon-bon aroma. Sweet and honeyed, soft and gentle, a bit like sucking lemon candy though the acidity just brings it into balance on the finish. Not complex though perhaps it will become a little more so. (JH)

9%

Drink

2022

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2024

Feiler-Artinger, Ruster Ausbruch 2019 Burgenland

61% Pinot Blanc, 15% Pinot Gris, 24% Chardonnay. Ruster Ausbruch became a DAC in 2020. TA 6.9 g/l, RS 264 g/l.

Deep gold. Rich and spicy, yellow plums, pineapple and bitter apricots hold sweet and sour in tension. Mouth-filling richness, viscous and honeyed. Long and superfresh on the finish and a spicy aftertaste. (JH)

10%

Drink

2022

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2029

17

Helmut Lang, Goldmuskateller Eiswein 2019 Burgenland

Vineyards in Illmitz. TA 6.7 g/l, RS 146 g/l. Spontaneous fermentation.

Very pale lemony colour. Exotic fruits like pineapple but also very ripe pear and a hint of almonds (even though there is no botrytis). A little bit of spice too. Much more pear and apricot on the palate. Super-sweet and viscous, with just enough acidity to balance. This also reveals the lovely gently grapey Muscat flavours of the variety on the aftertaste, and they show more in the aroma as the wine opens up. Sweet and luscious rather than complex. (JH)

11%

Drink

2021

2023

16

Helmut Lang, Chardonnay Beerenauslese 2018

Burgenland

From Illmitz. TA 6.2 g/l, RS 200 g/l. Spontaneous fermentation.

Deep bright gold. Much deeper colour than the Lang Goldmuskateller Eiswein just tasted, presumably thanks to the influence of botrytis. Aromas of spice, apricot, bitter orange but also spiced, stewed pears and slightly oily (in a good way). Marzipan-like complexity. So viscous it is hard to spit, so rich and mouth-filling but very well balanced. The acidity is quite moderate for the sweetness but it works. Long, apricot-laden finish. (JH)

11.5%

Drink

2021

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2028

17

Helmut Lang, Sämling 88 Trockenbeerenauslese 2018 Burgenland

Samling 88 is another name for Scheurebe but they put the former on their label. TA 7.1 g/l, RS 143 g/l.

Mid gold. Sounds gloopy as it pours into the glass. Gorgeous, intense aroma of bitter orange and golden spice, smells rich and still zingy. Lots of almond paste as it opens, suggesting a lot of botrytis influence. Thick and viscous on the palate, the sweetness balanced by the zesty, almost bitter citrus flavours and the high acidity. Rich and deep and long. Should age well and I would wait a while to see a little more complexity develop even though it is delicious now. (JH)

13%

Drink

2022

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2028

17 +

Münzenrieder, Cuvee BA Beerenauslese 2017 Neusiedlersee

Family estate established in 1932 and Johannes took over in 2005. 50% Welschriesling in the blend. Hand-harvested. Cool fermentation in stainless steel then nine months' maturation. RS 152 g/l.

Mid-deep, burnished gold. Exotic, exuberant nose of apricot, quince paste, marmalade and saffron spice. Ripe and full with lots of fresh quince, quince paste and marmalade and though fully sweet, there's a lovely line of acidity running through the middle of this. Saffron and fruit-salad length. (TJ)

9%

Drink

2021

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2030

€9 per half cellar door

16

Preiner Wein, Traminer Spätlese 2020 Neusiedlersee

No botrytis. Economist and a lawyer established the winery in 2016. 15-year-old vines on black soils and gravel, 45 hl/ha. Hand-harvested. Destemmed and crushed. Stainless-steel fermentation, stopped by chilling and filtering. No malolactic. 100 days' maturation in stainless steel. TA 5.2 g/l, RS 63 g/l.

Pale gold with a burnished tint. A hint of recently-bottled sweaty reduction. Star fruit and fresh lychee with mandarin and some spicy, musky notes that build in the glass. A moderate level of sweetness, with more mandarin and ripe lychee. Not particularly long but attractive varietal character and fair freshness. (TJ)

11.3%

Drink

2021

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Günter & Regina Triebaumer, Ruster Ausbruch 2018 Burgenland

A blend of Welschriesling, Chardonnay, Furmint and Traminer. TA 10.4 g/l, RS 278 g/l.

Deep gold. Intensely aromatic and sweet with dried apricot, bitter orange and almond paste. Rich, viscous and concentrated but beautifully balanced by the high acidity. Definitely one for small sips. Mouth-watering pure, ripe apricot finish and very persistent. (JH)

9%

Drink

2022

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2033

17.5

Zantho, Grüner Veltliner Eiswein 2019 Niederösterreich

Vineyards in the Seewinkel. TA 5.3 g/l, RS 162 g/l.

Pale gold. Very fresh aroma that seems to have retained a lot of the varietal character: citrus and even the distinctive white pepper. Just lightly honeyed. On the palate, lightly viscous, sweet, silky but, for my palate, a bit low in acidity to balance the high sugar level. (IH)

10%

Drink

2021

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Zantho, Scheurebe Beerenauslese 2019 Niederösterreich

Vineyards in the Seewinkel. TA 7.9 g/l, RS 160 g/l.

Mid gold. Ripe pear fruit plus the zest of grapefruit that comes with this variety. Lovely notes of almond paste and a touch of bitter orange. Honeyed sweetness on the palate, even a hint of barley sugar. Sweet, silky, a little lighter than I expected on the palate, just enough acidity to balance. It may well age longer but I would enjoy this younger rather than older, with its delicate freshness of fruit. (JH)

9.5%

Drink

2021

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2026

16.5

Zantho, Trockenbeerenauslese 2018 Burgenland

A blend of Pinot Blanc, Riesling and Welschriesling. TA 8 g/l, RS 194.6 g/l. Deep gold. Intense botrytis-related aromas of bitter orange, apricot and almond paste. A spicy note that makes me think of burnished gold. Thick and viscous on the palate, even more of those apricot and orange flavours. Well balanced and more complex than their Grüner Eiswein. Rich and almost chewy on the finish. (JH)

10%

Drink

2021

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2028

16.5