

GUIDE TO:

Austrian Grüner Veltliner 2004

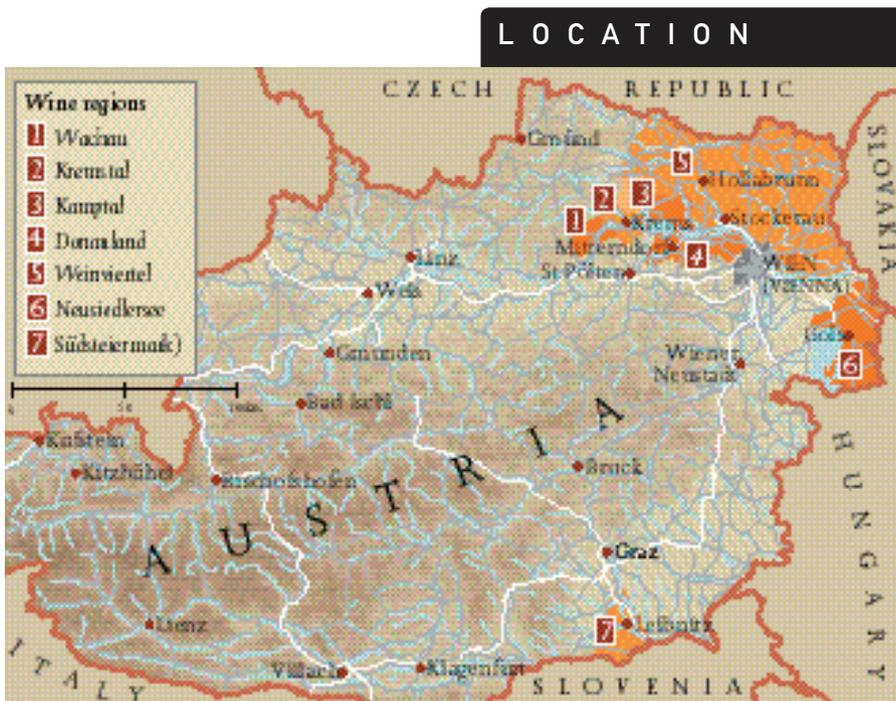
Not long ago Grüner Veltliner was mud as a variety. In recent years, it's taken Austria to the verge of international stardom. **GILES MACDONOGH** looks at the transformation

In 1992 I was in Vienna, revelling in my new found love for Grüner Veltliner. I declared my passion to an elder statesman of Austrian wine. He dismissed it with a waft of cigar smoke: the grape was little better than a weed.

He was not alone in his thinking. Despite the fact that Grüner Veltliner had been gaining ground since the mid-18th century, many people believed the country had been saddled with the cultivar after the war when varieties such as Sylvaner had adapted badly to high training, and Veltliner had been planted in their stead. Now Austria was awash with the variety.

In a good year a Weinviertel Grüner Veltliner could be a nice mouthful of wine, playing refreshing counterpoint to a plate of pig's bits in a country *buschenschank* or inn. It tasted of lentils flavoured by a sprig of bay and was light enough to allow you to drink several quarter litres.

In the Wachau and the rockier parts of the neighbouring Kamptal, however, a more earnest wine has since been created. Primary rock soils gave the grape a more linear profile, making it something of a chameleon – particularly in dry years. This chameleon nature occasionally lulls experienced tasters into believing they are tasting Montrachet, as was the case at a sit-up-and-take-notice blind tasting in 2003, when the variety outshone several white Burgundies. (Although the one time a Chardonnay tasting was put on in Vienna with five Grüner ringers, no



MAP: MAXINE HEATH

one was fooled. But we all felt the Austrian native every bit as good as the predominantly international crew.)

The vegetal-lentil taste of Veltliner – it can be argued – is that of partly ripened grapes. When you allow it to shrivel a bit in the autumn sun the overriding character is that of pineapples. The style originated at Bründlmayer, whose Alte Reben (old vines) has several imitators now. It also has followers in the Wachau, where a 'Smaragd' from a good site in a top year can be a mighty mouthful.

Grüner Veltliner is best bottled dry and drunk young; although there are lovers of mature Veltliner, who enjoy its musky-orange character. Noble rot does little for it. In sweet versions it is at its best as *eiswein* from healthy grapes. This brings its luscious pineapple flavour to the fore.

Lower Austria is the home of Grüner Veltliner; the other regions of Austria have

made little up to now. In Vienna it tends to go into the standard white blend. Burgenland is really too hot for Grüner Veltliner, but there are nearly 3,000 hectares planted, and more and more growers are putting its name on bottles.

VINTAGE GUIDE

- 2004 Warm summer, and mild October. Drink Kremstal & Weinviertel now, Wachau & Kamptal up to 2015
- 2003 Indian summer. Best wines around the Danube up to 2020. Similar to 2000 in structure and potential
- 2002 Enjoyable classic vintage, especially Kamptal
- 2001 Sought-after vintage, like 1997. Up to 2015
- 2000 Full bodied and fat from Wachau & Burgenland
- 1999 Drinking well now. Superb in Kamptal & Kremstal
- 1998 Unspectacular vintage. In the shadow of 1999 & 97
- 1997 The vintage that put Austria on the map for dry white wines. A perfect year. Drink now
- 1996 Like 1998 but more rain. Drink now
- 1995 Heralded a new generation of winemakers. Drink up

THE FACTS

GRÜNER VELTLINER UNDER VINE (HECTARES): 16,852
 Lower Austria: 14,435 (Weinviertel 8348; Kamptal 1960; Donauland 1341; Kremstal 1170; Wachau 708)
 Burgenland: 2,414. Total vineyard land (approx): 51,000

Austrian Grüner Veltliner 2004

Austria has been the darling of the wine world for so long you'd think by now that co-habitation would be on the cards. Not so, as consumers remain slow to make the move. GUY WOODWARD listens in on the latest 'will-they, won't-they?' Austrian debate

the scores

104 WINES TASTED

★★★★★ Outstanding (18.5–20pts)	2
★★★★ Very good to excellent (16.5–18.44pts)	8
★★★ Good (14.5–16.44pts)	57
★★ Fair (12.5–14.44pts)	32
★ Poor (10.5–12.44pts)	5

 lay down
  2–5 years
 drink now
  good value

■ This is one of those 'refreshingly different' tastings that critics get all excited about. Should consumers be doing the same?

In short, yes. Austrian wines have been all the rage among the cognoscenti over the last couple of years. 'People don't always want to be pounded into the ground with over-ripe fruit and alcohol,' said Stephen Brook. 'Grüner Veltliner has that sheer drinkability aspect which is so important – crisp, citric, refreshing, which is what people want from it.'

■ So do these wines deliver that?

In patches, yes, but not throughout. 'I'd compare 2004 with 2002,' said Jason Turner. 'Enjoyable but not outstanding. The differences in quality between the wines were really quite surprising.'

Most of the panel agreed. There were plenty of wines which were sufficiently 'light and fresh' for Barbara Abraham MW to call them 'delightful'. But there were also a fair smattering which were dismissed as 'dull' and 'characterless' by a 'disappointed' Giles MacDonogh.

Decanter award ★★★★★

■ Franz Hirtzberger, Spitzer Honivogl Smaragd, Wachau

£27.67

'Honeyed nose, very ripe grapes, lots of power. Drink now.' (JT)

 FWW



■ Rudi Pichler, Wösendorfer Hochrain Smaragd, Wachau

£22.95

'Pale gold colour; some white pepper, pineapple and mineral notes on nose. Very clean with superb structure in mouth. Up to 3 years.' (GM)

 Gau



highly recommended ★★★★★

wine name	price	tasting note	drinkability	stockist	mean score
■ Johann Donabaum, Spitzer Point Smaragd, Wachau	£14.50	'Elegant, spicy nose, pears. Rich, concentrated, creamy, powerful, juicy, huge wine but has depth. Cherry aftertaste, massive but impressive. 1–8 years.' (SB)		Con, NDW	17.5
■ Franz Hirtzberger, Spitzer Axpoin Smaragd, Wachau	£19.11	'Bright gold colour, very aromatic nose with great fruit in the mouth and long finish. Drink now.' (JT)		FWW	17.33
■ Pichler, M Smaragd, Wachau	£35.99	'Wet stones and citrus, lively acid, grapefruity, lemony, honeyed, leafy, lots of extract. 2–5 years.' (AT)		Aph, P&S, Rae, SWC, Unc, You	16.83
■ Bründlmayer Ried Käferberg, Langenlois, Kamptal	£24.99	'Wow! Some white pearl. Pineapple, great body and lingering finish. Drink now.' (JT)		RdW	16.67
■ Johann Donabaum, Berglage Loiben Smaragd, Wachau	£16–17	'Ripe melons, minerals, crisp, honeyed, lemony, very long, lots of extract, lovely. 2–5 years.' (AT)		NDW, Nov	16.67

Decanter | buying guide

■ There's a fine line between 'light' and 'bland'. Were there any producers who managed to tread it?

Some. 'I found the lighter styles very successful,' said Abraham. 'Giles calls them boring, but I find them delightful. These are wines to actually drink – refreshing, well made, with that lemon sherbet character. I wouldn't underrate them just because they're easy to drink.'

MacDonogh would. 'There were a lot of Pinot Grigio-style wines here,' he countered, delving into his box of harshest possible insults. 'Too many were the sort you chill down and serve on a hot summer's day – no character of the grape whatsoever.'

'There were too many Pinot Grigio wines,' said Anthony Barne MW. 'Wines that won't offend and fit the supermarket profile.' 'Perfectly drinkable, well made, but simple and dull,' said Anne Tupker MW.

Abraham was adamant though. 'There's balance, character and beautiful acidity here that you don't get in Pinot Grigio,' she said. We always underrate wines that you can't say a lot about or that are repetitive, but these are fabulous wines in the lighter style.'

■ Is there any other style of Grüner? There seems to be one emerging, yes, and the tasters didn't like it. 'There's a school making huge Grüners, probably picked in November, at 15% alcohol, which you don't know what to do with,' bemoaned MacDonogh. Brook agreed, expressing dismay at the 'very powerful, extracted' wines with 'too much stylistic variation'. He blamed the 'villains' of the Austrian wine press who 'always praise high-alcohol wines'. 'Prenentious' and 'overblown' was how Abraham described them. →

HIEDLER, THAL, KAMPTAL 2004

£10–12 ★★★★★

Nice peppery character and ripe fruit. Ripe, rich and complex. Quite firm, spicy flavour, long and rich. 1–2 years.

BBR 16.5



Best value wine of the month

highly recommended (cont...) ★★★★★

wine name	price	tasting note	drinkability	stockist	mean score
■ Hiedler, Thal, Kamptal	£10–12	'Nice peppery character and ripe fruit. Ripe, rich and complex, Quite firm, spicy flavour, long and rich. 1–2 years.' (AB)		BBR	16.5
■ Pichler, Loibner Berg Smaragd, Wachau	£23.99	'Lemons, high acid, white pepper, elegant, lots of extract, very long. 2–5 years.' (AT)		Aph, P&S, Rae, SWC, Unc, You	16.5
■ Rudolf Rabl, Käferberg, Kamptal		'Muted nose, very ripe, apricot, peach. Rich, full bodied, delicious ripe fruit, weighty and powerful, very mineral, almost earthy, complex. 2–10 years.' (SB)		N/A UK +43 2734 2303	16.5

recommended ★★★★★

wine name	price	tasting note	drinkability	stockist	mean score
■ Sepp Moser, Breiter Rain, Kremstal	£13.95	'Subdued fruit, mouthfilling citrus and sherbet flavour. Very attractive. Up to 2 years.' (BA)		Bcn, BoW, DBy, WTa	16.4
■ Hirsch Heiligenstein Kammern, Kamptal	£12.99	'Reserved nose, light smokiness. Rich but good attack, ripe apricot, powerful with a lively mineral tang, loads of fruit and good complexity. Up to 6 years.' (SB)		P&S	16.33
■ Laurenz V, Charming, Kamptal	£12.99	'Lime nose, reserved. Good acidity combined with considerable richness, ripe but zesty, attractive earthiness. Up to 4 years.' (SB)		Bib	16.33
■ Prager, Achleiten Smaragd, Wachau	£28	'Fresh, ripe, not complex. A mouthful of flavour at last! Hay, pepper and Wachau pungency. Drink now.' (AB)		BBR, FMV, P&S, Upt, You	16.33
■ Schloss Gobelsburg, Lamm Kammern, Kamptal	£19.99	'Melony note but nice spicy character. Smaragd style, rich, full with pockets of flavour. Ripe, long, powerful, white pepper, a lovely wine. Drink now.' (AB)		FWW	16.33
■ Salomon Undhof, Von Stein Reserve, Kremstal	£14.95	'Clean, ripe Grüner fruit. Real character on the palate. Up to 2 years.' (GM)		L&S	16.17
■ Leth, Scheiben, Lagenreserve, Wagram, Donauland		'Subdued citrusy, rounded, pronounced lemon character which persists on finish. Good mouthfeel. Up to 2 years.' (BA)		N/A UK +43 2738 2240	16
■ Steininger, Grand Crü, Kamptal		'Lots of minerals! Ripe grape in oak, longterm, non-typical. 2–5 years.' (JT)		N/A UK +43 2734 2372	16

Austrian Grüner Veltliner

Which regions shone?

'Kremstal and Kamptal were good across the board,' said Turner, who gave them a B+, just favouring Kamptal for its 'lighter, more classical style with green pepper coming through.'

'Kremstal and Kamptal were the most successful regions,' said Barne. 'Kamptal did very well in the refreshing style,' said Abraham, and Brook agreed. 'The highlights were the Kamptal wines, marginally better than the Kremstal. I like that racier, greener character.' He was 'disappointed by the Wachau wines'

which were 'heavy, dull and lacking acidity'. 'Flabby,' nodded Abraham.

Did the Smaragd wines live up to their higher classification billing?

Yes. 'The Smaragd wines had a lot of complexity,' said Tupker. 'Rich, ripe and wonderful in that style,' added Barne.

Austria's been the next big thing for the past few years. Has it finally arrived?

'At the top level, yes,' said Brook. 'You've got a humble, fresh, green, citric style and then rich, complex wines with lots

of minerality. To do both within such a small country is very impressive, so yes, they are justifying their reputation.'

'Ten years ago the Austrian wine industry would not give Grüner Veltliner the time of day, and the whole country was replanted to international varieties,' recalled Barne. 'It was only the international press that wanted Grüner. In Austria itself they feel there is a great need to internationalise. I think it's a jolly good thing that the rest of the world has said they like Grüner Veltliner – even if we don't understand it.' **D**

Barbara Abraham MW wine consultant; Anthony Barne MW Bonhams Auctioneers; Stephen Brook contributing editor, Decanter; Giles MacDonogh wine writer; Anne Tupker MW wine merchant & consultant, Bouquet Wines; Jason Turner Wein & Co, Austria

recommended (cont...) ★★

wine name	price	tasting note	drinkability	stockist	mean score
■ Bründlmayer Alte Reben, Langenlois, Kamptal	£19.99	'Clean, fresh, citric, honeyed, minerals. High acid and cut leaves, excellent length, elegant. Up to 3 years.' (AT)		Amp, Aph, Rae, SWC, Tan, You	15.83
■ Hiedler, Thal Novemberlese, Kamptal	£12.95	'Chunky fruit, grapey aromas on nose; powerful wine. Up to 2 years.' (GM)		BBR	15.83
■ Weingut Knoll, Loibenberg Smaragd, Wachau	£28	'Ripe pineapple, long atypical nose. Pineapple, lemons. Up to 5 years.' (GM)		Aph, J&B, P&S, Rae, SWC, You	15.83
■ Bernhard Ott, Der Ott, Wagram, Donauland	tba	'Fairly rich and intense, minerally, citrus. Crisp and lemony, refreshing, balanced, good length. Drink now.' (AT)		P&S	15.67
■ Mittelbach, Höhereck, Wachau	£13.95	'Lemon boiled sweets (but ok!). Fresh, rounded lemon sherbet, mouthfilling and persistent. Up to 2 years.' (BA)		Wke	15.67
■ Wolfgang Aigner, Kremser Sandgrube, Kremstal	£10.88	'Spicy, nutty aroma, fresh. Powerful, high acidity, fruits closed, good depth and purity of fruit, long and intense. 2–5 years.' (AB)		Hae	15.67
■ Birgit Eichinger, Strasser Gaisberg, Kamptal	£10.60	'Zesty nose, apricot, grapefruit, very ripe. Rich, broad, a hint of sweetness but enough mineral twang to make it lively, serious and persistent. Up to 5 years.' (SB)		Arm, BoB, SWC	15.5
■ Domäne Wachau, Terrassen Smaragd, Wachau	£9.50	'Light citrus character. Intense lemon and lime notes which persist on finish. Integrated acidity. Up to 3 years.' (BA)		FWW, Ult	15.5
■ Kurt Angerer Spies, Kamptal	£9.99	'Quite muted notes of pineapple and jasmine. Luscious fruit characters, excellent length. Up to 5 years.' (JT)		RSW, Wmb, You	15.5
■ Rudi Pichler, Wösendorfer Kollmütz Smaragd, Wachau	£20.35	'Wet slate, citrus. Very fresh but honeyed. Grapefruit and lemons, very persistent. Needs time. 2–5 years.' (AT)		Gau	15.5
■ Nikolaihof, Schlossberg, Jungfernlese, Wachau	tba	'Lemony, chalky. Fresh, honeyed, very persistent. 2–5 years.' (AT)		RdW	15.5
■ Weingut Stadt Krems, Cremisia, Kremstal	£6.49– £6.99	'Citrus, crisp, decent weight, honeyed, pepper, very good length. Drink now.' (AT)		All, ECI, Hds, Tha, WnW	15.5
■ Dr Unger, Ried Gottschelle Reserve, Kremstal	tba	'Pale gold; floral nose; sweet pineapple fruit and a long finish. Drink now.' (JT)		FMV	15.4
■ Alzinger, Loibner Reserve, Wachau	£21–23	'Nose a little aggressive, definitely Grüner character in mouth though, peppery fruit. A little young yet. 1–3 years.' (GM)		Alx, NDW	15.33

Decanter | buying guide

recommended (cont...) ★★

wine name	price	tasting note	drinkability	stockist	mean score
■ Domäne Wachau, Achleiten Smaragd, Wachau	£12.99	'Lemons, minerals and honey. Fresh, peppery, nice length. Drink now.' (AT)		FWW, You	15.33
■ Huber Berg, Traisental	£14.99	'Pale gold, mineral and grapefruit aromas, mineral character in mouth too; wonderfully made. Up to 3 years.' (GM)		Thi	15.33
■ Kurt Angerer Loam, Kamptal	£12.50	'Overripe nose of peaches and honey. Rich, broad, hefty, a muscular style with considerable power, fine underlying minerality, well balanced. Up to 5 years.' (SB)		RSW, Wmb, You	15.33
■ Neumayer, Der Wein Vom Stein, Traisental	£12.95	'Muted nose, pears. Fairly rich, concentrated, has some weight, nice extract and minerality, well balanced, zesty, citrus finish. Medium length. Up to 3 years.' (SB)		Wke	15.33
■ Domäne Wachau, Loibenberg Federspiel, Wachau	tba	'Jasmine, some white pepper. Mouthwatering – apples and lots of minerals. Very well made. Drink now.' (JT)		FWW	15.17
■ Felsner, Kremser Gebling, Kremstal	£11.90	'Nice, fruity. Some delicate pepper and hay characters, length, could do with another layer of fruit but good wine. Drink now.' (AB)		FWW	15.17
■ Neumayer, Zwirch, Traisental	£10.75	'Fresh lemon, fresh attractive, citrusy character. Good example of light, fresh, atypical style. Drink now.' (BA)		Wke	15.17
■ Pannonische Weingärtner Ried Goldberg, Neusiedlersee	£7.05	'Most typical nose of apple and white pepper, green paprika. Great balance, elegant body and refreshing fruit. Up to 2 years.' (JT)		WGA	15.17
■ R&A Pfaffl, Goldjoch, Weinviertel	£10.28	'Pale gold, lemon notes on nose, rich lemon palate, nice structure, good length. Up to 2 years.' (GM)		N/A UK +43 2262 6734 23	15.17
■ Übel, Katzensprung, Weinviertel	£	'Green paprika, typical. Very classical, crisp acidity and white pepper, great with deep-fried chicken. Drink now.' (JT)		Nob	15.17
■ Weixelbaum, Wahre Werte, Ried Gaisberg, Kamptal	tba	'Light citrus nose. Very well made, some fruit concentration but essentially a lemon sherbet character. Balanced, rounded, smooth, creamy texture. Drink now.' (BA)		Kip	15.17
■ Alzinger, Loibner Steinertal Smaragd, Wachau	£18–19	'Subdued, light citrus. Clean, fresh, lemon character. Not complex but attractive purity of fruit. Up to 3 years.' (BA)		Alx, NDW	15
■ Franz Gritsch, Mauritiushof, Singerriedel Smaragd, Wachau	£8.45	'Peardrops. Crisp, lemons and honey, good mid-palate weight, lemons, honey and pepper, excellent length. 2–5 years.' (AT)		N/A UK +43 2713 2450	15
■ Hiedler, Spiegel, Kamptal	£	'Lean nose, has charm, lime, ripe grapefruit. Rich, juicy, a fine balance between ripe fruit and zesty acidity, mineral and vigorous, delicious. Up to 5 years.' (SB)		BBR	15
■ Hirsch, Lamm, Kammern, Kamptal	tba	'Fresh, zesty apricot nose with an attractive earthy edge. Plenty of upfront fruit, juicy, not that complex. Good length. Up to 4 years.' (SB)		P&S	15
■ Weingut Stadt Krems, Weinzierlberg, Kremstal	£6.49– £6.99	'Lean, zesty nose, citric, fine, rich, concentrated, good fruit with an intriguing sweet and sour tone that gives complexity and structure. 1–6 years.' (SB)		All, ECI, FWW, Hds, Imb, Tha, WnW	15
■ Zimmermann, Rosshimmel, Kremstal	tba	'Nutty, spicy, fresh. Quite a big wine, depth of flavour, ripe rather than intense but has complexity and length. Drink now.' (AB)		WGA	15
■ Felsner, Handharvested, Kremstal 2004	£8.49	'Fairly classic, green hay, fresh. Big mouthful, good depth of flavour, pepper and hay. Very classic, quite heavy on finish. Drink now.' (AB)		Lai, STW	14.83
■ Fritsch, Steinberg, Wagram, Donauland	£10.50	'Closed, very crisp, apples and citrus. Good length. Drink now.' (AT)		P&S	14.83
■ Hager Matthias, Seeberg, Mollands, Kamptal	£7.49	'Subdued, some floral notes emerge. Creamy, rounded, almost tropical fruit character but with sherbet. Mouthfilling and persistent. Up to 7 years.' (BA)		Kip	14.83
■ Michlits, Burgenland	£5.95	'Fresh nose with fruit and individuality. Has some good fruit, length and some non-typical flavours. Good all-rounder. Drink now.' (AB)		B&B, Crn, F&W, Nob, TSW, VRo	14.83
■ Mittelbach, Bergdistel, Wachau	£11.45	'Lightly citrusy. Quite rounded on palate. Some concentration of lemon fruit, rather weighty style. Up to 2 years.' (BA)		Wke	14.83
■ Norbert Bauer, Alte Reben, Weinviertel	£8.11	'Grassy nose, lively, white pepper. Good attack, freshness aided by the spritz, perky, attractive citric fruit. Straightforward. Good length. Up to 2 years.' (SB)		N/A UK +43 2944 2565	14.83
■ SchwarzböckSätzen-Fürstenberg, Weinviertel	£	'Ripe, grapefruit nose, perfumed. Fresh, juicy, almost plump, ample ripe fruit backed by firm but not harsh acidity, has bite and persistence. Up to 4 years.' (SB)		GhB	14.83

the results...

Austrian Grüner Veltliner

recommended (cont...) ★★★

wine name	price	tasting note	drinkability	stockist	mean score
■ Uibel, Hundsberg, Weinviertel	£13.95	'Light citrus nose. Crisp lemon/lime character. Simple but successful. Up to 2 years.' (BA)		Nob	14.83
■ Birgit Eichinger, Strasser Hasel, Kamptal	£7.70	'Lightly fragrant lemon sherbet. Clean, crisp lemon sherbet character. Good example of style. Drink now.' (BA)		Arm, Sel	14.67
■ Dr Unger, Alte Reben, Ried Oberfeld, Kremstal	£13.50	'Good nose, minerals. Good attack, taut, very ripe but there is apple acidity, finely concentrated and balanced, mineral aftertaste, fine potential. Up to 8 years.' (SB)		CDW, F&M, FMV, HvN, WCw, WRS	14.67
■ Ehn, Oberer Panzaun, Kamptal		'Characterful, fruit flavours, typical. Drink now.' (JT)		N/A UK +43 2734 2236	14.67
■ Nigl, Privat, Kremstal	£16.25	'Some length, nice balance, fresh palate. Drink now.' (AB)		Gau	14.67
■ Rainer Wess, Pfaffenberg, Kremstal	£17.70	'Lively nose, lime, pears. Fresh, rich, juicy and concentrated, a big mouthful with some mineral backbone, impressive weight. Good length. 1-6 years.' (SB)		FoW	14.67
■ Weixelbaum, Eichenfass, Wahre Werte, Kamptal	tba	'Some woody notes. Distinctive, concentrated lemon fruit, integrated attractive oak. Drink now.' (BA)		Kip	14.67
■ Felsner, Alte Reben, Kremstal	£12.90	'Minerals, oak, reserved, good use of oak. 2-5 years.' (JT)		FWW	14.5
■ Höppler, Burgenland	£8-9	'Lean, tangy, grapefruit nose, pears. Rich, juicy, plenty of upfront fruit, concentrated, a big ripe style. Highly drinkable. Up to 2 years.' (SB)		But, EnW	14.5
■ Weingut Knoll, Ried Schütt Smaragd, Wachau	£22	'Some floral notes, hints of spice. Intense, rounded sherbet lemon character. Integrated acidity, medium length. Up to 2 years.' (BA)		Aph, J&B, P&S, Rae, SWC, You	14.5
■ Weinrieder, Schneiderberg, Weinviertel	£9.99	'Very ripe nose, pears, apricot. Fresh, spritzy, good attack, plenty of fruit, light nutty tone, palate fairly short. Drinkable but no complexity. Up to 1 year.' (SB)		Han, Wat	14.5

fair ★★★

■ Bernard Ott Fass, Wagram Donauland (14.33); ■ Jurtschitsch Sonnhof, Dechant, Alte Reben, Kamptal (14.33); ■ Meinklang, Burgenland (14.33); ■ Winzer Krems, Kremser Wachtberg, Kremstal (14.33); ■ Glatzer, Dornenvogel, Carnuntum (14.17); ■ Herbert Triebaumer, Rust, Burgenland (14.17); ■ Leo & Silvine Sommer, Leithaberg Privat, Burgenland (14.17); ■ Norbert Bauer, Haidberg, Weinviertel (14.17); ■ Anita & Hans Nittaus, Selection Torggel, Burgenland (14); ■ Fritsch, Schlossberg Wagram, Donauland (14); ■ Kolm, Reserve, Kamptal (14); ■ Loimer, Langenlois, Kamptal (14); ■ The Society's Exhibition, Kamptal (14); ■ Weingut Lagler, Elisabeth Selection, Wachau (14); ■ Hagn Mailberger, Weinviertel (13.83); ■ Loimer, Käferberg, Kamptal (13.83); ■ Martin Amdorfer, Die Leidenschaft, Kamptal (13.83); ■ Riegelhofer, Alte Reben, Weinviertel (13.83); ■ Weinbau Rainer Riese, Kremser Sandgrube, Kremstal (13.83); ■ Zimmermann, Kremser Gebling, Kremstal (13.83); ■ Weinrieder, Alte Reben, Weinviertel (13.8); ■ Bründlmayer Kamptaler Terrassen, Kamptal (13.67); ■ Dolle Gaisberg, Kamptal (13.67); ■ Graf Hardegg, Dreigreuzen/Kadolz, Weinviertel (13.67); ■ Felsner, Vordernberg, Kremstal (13.5); ■ Hagn Mailberg Hundschuppen, Weinviertel (13.5); ■ Jurtschitsch Sonnhof, Spiegel, Reserve, Kamptal (13.5); ■ Sepp Moser, Wolfsgraben, Kremstal (13.33); ■ Lenz Moser, Prestige, Lower Austria (13.17); ■ Söliner,

Fumberg Reserve, Wagram, Donauland (13.17); ■ Lenz Moser, Souveräner Malteser Ritterorden, Riede Hundschupfen, Mailberg, Weinviertel (13); ■ Payr, Classic, Carnuntum (12.67)

poor ★

■ Graf Hardegg, Alte Reben, Weinviertel (12.4); ■ Fuchs, Burgenland (12.33); ■ Nikolaihof, Federspiel, Wachau (12.33); ■ Hager Matthias, Alte Reben, Mollands, Kamptal (11.75); ■ Dinstigut Loiben, Pfaffenberg, Kremstal (11.67)

To see past panel tastings, visit www.decanter.com and click on 'Recommendations'.

For full stockist contact details, see page 155

IN NEXT MONTH'S ISSUE:
NEW ZEALAND SAUVIGNON BLANC
& NON-VINTAGE CHAMPAGNE