



Written by
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Lower Austria's 2016 whites - bright and crisp



Following in the footsteps, and the timeline, of the VDP, the Austrian Traditionsweingüter, a private association of producers in the wine regions around the Danube west of Vienna (all except the Wachau), orchestrated an excellent tasting in Krems at the end of August to show off their new-vintage wines, the 2016s, from the Erste Lagen, their equivalent of premier cru vineyards. (See [Kamptal, Kremstal and Traisental go burgundian](#) for an explanation of their evolving classification system.)

Since last year, when a single-vineyard name appears on the label, the word *Ried* must precede it, as explained in [All change on Austrian wine labels](#).

Although 2016 was a tough year for growers in many parts of Austria, as it was in much of

Germany , Niederösterreich (Lower Austria) apart from the westernmost part of the Wachau escaped the worst of the April frosts that were particularly severe in the Steiermark (Styria) and Neusiedlersee and Eisenberg in Burgenland, so that yields were actually above average. However, no one was spared the relatively wet spring and summer until the last week of August, when the weather was warm and sunny at least for the first part of the harvest. A lot of work was needed to counteract the threat of disease.

On the whole, I found the fruit flavours a little less ripe and forward than in 2015 and alcohol levels were either similar to last year or just a little lower. Based on this tasting, there was plenty of refreshing acidity and in the majority of wines that bright freshness was counterbalanced by sufficient weight of fruit and/or texture, the latter often the result of lees ageing. Where winemakers had worked with spontaneous fermentation or bigger/older oak, this added complexity to wines that might otherwise have been a little bit one-dimensional, at least in youth.

The conditions seem to have been as good for Grüner as for Riesling. In a few cases I noted a lack of concentration on the mid palate but these wines will still be good for drinking in their youth. Bründlmayer's more obviously oaked wines stood out from the crowd but were finely balanced and harmonious. I just wonder if the winemaking makes it harder to identify the characteristics of the vineyard site – although of course two winemakers may also have different interpretations of the same vineyard irrespective of oak.

You may be relieved to know that there are no complicated developments to report in terms of refining the current classification system in these regions, and no new Erste Lagen have been added since last year, but in the background there is a huge amount of work being done throughout the country to record and map vineyard boundaries. Without agreed boundaries, further classification is impossible.

This project has taken around five years and is not far off completion. On the ground the hard graft and negotiation is done by local growers' associations, then co-ordinated on a countrywide scale by the Austrian Wine Marketing Board. The significance of this is that it makes possible any future vineyard classification in regions where this does not exist, and, perhaps in the longer term, a classification that works across all the wine regions rather than being fragmented as it is now . As Michel Moosbrugger of Schloss Gobelsburg and president of the Traditionsweingüter says, it would be better to work together than to have 'everyone cooking their own soup'.

There's a full list of Erste Lagen, and the producers who grow vines in them, on the association's website and a map of the vineyards can be downloaded here.

The 133 tasting notes below describe wines from the 61 sites currently classified as Erste Lagen, all from the 2016 vintage. They are grouped by appellation and then by vineyard, in alphabetical order, but you can change that within the groups using the drop-down menu below. If a vineyard site produces both Grüner Veltliner and Riesling, the Grüns are listed first. If you want to jump to one particular region, you can do so using the links below.

I have noted for each wine whether it was sealed with cork or screwcap as in some instances I thought the use of a cork closure gave the wines a breadth of flavour at this early stage compared with some of the 'tighter' screwcapped wines, though this was not a universal phenomenon and all the other variables (vineyard site, harvest date, type of screwcap, amount of oxygen exposure before or during bottling) are likely to play a part in the interaction

between wine and closure.

Order by ▼

Kamptal
Kremstal
Traisental
Wagram

KAMPTAL

- [Jurtschitsch Sonnhof, Dechant 1ÖTW Grüner Veltliner 2016 Kamptal](#) Screwcap. Close to the river. Gentle, creamy pear fruit. Some big oak? Soft and creamy in the mouth, with a light spice. Rounded and beautifully balanced between fruit and freshness while deep and creamy on the palate. (JH) 13% Drink 2018-2024
16.5
- [Allram, Gaisberg 1ÖTW Grüner Veltliner 2016 Kamptal](#) Cork. Very ripe on the nose, more apricot and stone fruit than citrus. Some big oak adding sweetness and a light smokiness? Very crisp, a little bit lean but all just in balance. (JH) 13.5% Drink 2018-2020
16
- [Birgit Eichinger, Gaisberg 1ÖTW Grüner Veltliner 2016 Kamptal](#) Cork. Creamy, spicy, herbal citrus. Lots going on here already in such a young wine. Depth and spice on the palate, too. A little leaner than in some vintages but all in balance for a long life. Spicy finish and attractively lightly chewy texture. (JH) 13.5% Drink 2018-2024
16.5
- [Hirsch, Gaisberg 1ÖTW Grüner Veltliner 2016 Kamptal](#) Screwcap. Green-fruited and herbal with a light chalky mineral note. Clean and fresh but rather dilute on the palate. (JH) 13% Drink 2017-2019
15.5
- [Dolle, Gaisberg 1ÖTW Alte Reben Grüner Veltliner 2016 Kamptal](#) Screwcap. At first I thought this might be slightly corked but it is screwcap so unlikely. But it is a bit woody/dusty – some oak here? That same slightly musty character on the palate. Slightly bitter finish even with the creamy texture. (JH) 13% Drink 2018-2020
15
- [Johann Topf, Gaisberg 1ÖTW Grüner Veltliner 2016 Kamptal](#) Screwcap. Herbal and slightly fummy (wild ferment?). Really spicy on the palate with a sour freshness. Slight hole in the middle but persists on the finish. (JH) 13.5% Drink 2018-2021
16
- [Schloss Gobelsburg, Gaisberg 1ÖTW Grüner Veltliner 2016 Kamptal](#) Cork. Rich, creamy lemon fruit and a light dusty/stony cast. On the palate, crisp, dry and balanced but without great intensity. Mouth-watering and pure but could do with a little more balast in the middle to carry that level of acidity. (JH) 13% Drink 2018-2026
16
- [Hiedler, Gaisberg 1ÖTW Riesling 2016 Kamptal](#) Cork. This is more herbal and rocky than the Doll Gaisberg. Great purity and here the fruit sweetness is fully entwined with the mouth-watering acidity – maybe the cork has helped in the integration? 13% Drink 2018-2026
16
- [Birgit Eichinger, Gaisberg 1ÖTW Riesling 2016 Kamptal](#) Cork. Rocky lemon and lime fruit.

Intense and piercing but with a riper character that reminds me of greengages. Tangy, generous and rounded even if with the bright, mouth-watering freshness. (JH) 13% Drink 2019-2028

16.5

- Dolle, Gaisberg 1ÖTW Riesling 2016 Kamptal Screwcap. South-facing and 11% slope. Creamy lemon aroma, lifted by the sweetness. This seems to have some residual sweetness on the palate – unless it is just fruit sweetness – and although there is plenty of acidity at the moment they clash rather than harmonising. Sweet/sour. Full flavoured but bit harsh now. (JH) 13% Drink 2018-2025

15.5

- Hirsch, Gaisberg 1ÖTW Riesling 2016 Kamptal Screwcap. Completely different from the other Gaisberg Rieslings just tasted: broad and spicy and with the fummy herbal character I associate with wild ferment. Big and savoury on the palate, more flavour than finesse but already complex. A little bit light on the finish. (JH) 12.5% Drink 2018-2022

15.5

- Allram, Gaisberg 1ÖTW Riesling 2016 Kamptal Screwcap. Pretty creamy lemon aroma with some peach and stone fruit. Peachy and rounded on the palate, the gentle texture softening the very crisp acidity and bringing harmony. (JH) 13% Drink 2018-2026

16

- Schloss Gobelsburg, Grub 1ÖTW Grüner Veltliner 2016 Kamptal Cork. Super-bright fresh citrus aroma – lemon and lime, plus a hint of pear. Juicy, very fresh and direct. A little less intensity on the palate than on the nose but persists well. Rounded but fresh on the finish. Elegant. (JH) 13.5% Drink 2018-2024

17

- Hirsch, Grub 1ÖTW Grüner Veltliner 2016 Kamptal Screwcap. *In a basin between the Heiligenstein and Gaisberg thus very protected and open to the south west.* Citrus and herbal lift on the nose. Chalky and lightly peppery. Tight and crisp and very precise – more precision than power but with creamy length. (JH) 13.5% Drink 2018-2021

16.5

- Dolle, Grub 1ÖTW Riesling 2016 Kamptal Screwcap. *In a basin between the Heiligenstein and Gaisberg vineyards thus very protected and open to the south west.* Soft lemon and light apricot aroma. Pure and fragrant. On the palate, a very slight grainy texture. Fresh and long. (JH) 13% Drink 2019-2026

16.5

- Dolle, Heiligenstein 1ÖTW Grüner Veltliner 2016 Kamptal Screwcap. Intense citrus aroma, still smells a little of the fermentation vat, like pear juice. Similarly on the palate, with a nice chewy depth to give it more staying power but the fruit is quite light on the mid palate. Sour-fresh finish. (JH) 13% Drink 2018-2023

16

- Schloss Gobelsburg, Heiligenstein 1ÖTW Riesling 2016 Kamptal Cork. Extremely pure and bright-fruited. Tightly focused, very precise, and still all to play for. Chalky texture adds to the length. Mouth-watering finish. (JH) 13% Drink 2019-2029

17

- Birgit Eichinger, Heiligenstein 1ÖTW Riesling 2016 Kamptal Cork. Intense and ripe on the nose with some clementine and apricot but still with citrus brightness. Richer and fuller in the mouth than many but with a deep seam of freshness making a lovely whole. Long, too, with a creamy but crisp finish. (JH) 13% Drink 2019-2026

17

- Bründlmayer, Heiligenstein 1ÖTW Riesling 2016 Kamptal Cork. Deep aroma of citrus and peach – invitingly fragrant and tangy. Pure and more linear on the palate, direct piercing

freshness but clothed in creamy fruit. Intensity and impressive persistence. (JH)12.5% Drink 2019-2028

17

- Bründlmayer, Heiligenstein 1ÖTW Alte Reben Riesling 2016 Kamptal Cork. This smells much more creamy than the non-Alte Reben version. Seductive combination of ripeness and freshness and the impression of a light oak influence - but only in that creaminess that rounds out the edges of the Riesling not in any flavour except perhaps a touch of spice on the finish. Lovely wine with perfect balance and citrus purity at the core. (JH) 13% Drink 2019-2030
17.5
- Bründlmayer, Heiligenstein 1ÖTW Lyra Riesling 2016 Kamptal Cork. Intense lemon and lime fruit and a hint of stone fruits, lightly smoky. Very crisp but the acidity is modulated by a gentle texture. Upright and lively and with a light mineral touch on the finish. Dry and long and very precise. (JH) 13% Drink 2019-2028
17
- Loimer, Heiligenstein 1ÖTW Riesling 2016 Kamptal Cork. Ripe and inviting on the nose - ripe lemon and a touch of apricot. Deep and creamy on the palate, with more mid-palate depth than overall length and a touch of spice on the creamy finish. (JH) 12.5% Drink 2018-2026
16.5
- Hiedler, Heiligenstein 1ÖTW Riesling 2016 Kamptal Cork. Green fruits and just a little smoky/stony. Unusual on the palate, with quite a bit of spice and a breadth that I have not found in many of these Rieslings, though it is pulled into tight focus on the finish by the acidity. (JH) 13% Drink 2018-2025
16.5
- Allram, Heiligenstein 1ÖTW Riesling 2016 Kamptal Screwcap. *Very close to the river. Terraced, south and south-west facing. Reddish-brown sandstone.* Lime-like citrus and perhaps just a touch of SO2 still showing just now. Cool, fresh and more peachy on the palate. Medium intensity but impressive length. (JH)13% Drink 2019-2026
16.5
- Brandl, Heiligenstein 1ÖTW Riesling 2016 Kamptal Screwcap. Zesty lemon and lime. Bright and very crisp on the palate, the acidity showing more because there is only moderate intensity on the mid palate. Precise and tense and just in balance. (JH) 13.5% Drink 2018-2024
16
- Hirsch, Heiligenstein 1ÖTW Riesling 2016 Kamptal Screwcap. A slight fummy/herbal note that I associate with spontaneous fermentation. Plus some creamy spice, though on the palate it is direct herbal citrus. More length than depth and has a chalky mineral character to the finish. (JH) 12.5% Drink 2018-2026
16.5
- Jurtschitsch Sonnhof, Heiligenstein 1ÖTW Riesling 2016 Kamptal Screwcap. Pure rocky citrus aroma with a touch of white pepper (though this is not Grüner). Pure and intense on the nose and carried through on the palate. Not yet complex but clear, cool and elegant with a hint of clementine on the finish. (JH) 12.5% Drink 2018-2026
16.5
- Jurtschitsch Sonnhof, Heiligenstein 1ÖTW Alte Reben Riesling 2016 Kamptal Screwcap. This smells riper and a little more creamy than the non-Alte Reben bottling. Seductive with apricot and just a touch of lemon purity. Deep and almost chewy in texture thanks to the effortless concentration of old vines. There seems to be a bit of SO2 still evident but I am sure it will soon disappear. Tight, zesty and long. (JH) 12.5% Drink 2020-2030
17
- Ludwig Ehn, Heiligenstein 1ÖTW Riesling 2016 Kamptal Screwcap. More peach than citrus on the nose with a hint of stones. Surprisingly creamy and gentle on the palate in terms of

texture, counterbalancing the direct and very fresh acidity. (JH) 13% Drink 2018-2026

16.5

- Johann Topf, Heiligenstein 1ÖTW Riesling 2016 Kamptal Screwcap. There's a slight cedary/smoky character on the nose here. Perhaps the affect of spontaneous fermentation? Similarly on the palate, a little herbal as well as crisp citrus. Rich and almost chewy on the palate. Impressive length and a balanced finish that is both creamy and very fresh. (JH) 13.5% Drink 2018-2026
16.5
- Bründlmayer, Käferberg 1ÖTW Grüner Veltliner 2016 Kamptal Cork. A warm sheltered site at 300-345 metres. Peppery pears on the nose. Smooth and creamy on the palate, succulent and fresh on the long finish. Going back: seems to be some oak/cask influence here – so creamy. (JH) 13.5% Drink 2018-2024
16.5
- Loimer, Käferberg 1ÖTW Grüner Veltliner 2016 Kamptal Cork. Just slightly cedary on the nose, suggesting spontaneous fermentation. Full of slighty grainy pear fruit with a spicy aftertaste. As much about texture as flavour. Long stony finish but slightly flat at the end. (JH)13.5% Drink 2018-2024
16.5
- Weszeli Terrafactum, Käferberg 1ÖTW Grüner Veltliner 2016 Kamptal Cork. Complex nose of pears and creamy citrus – as if there were some oak-cask influence. That same creamy depth on the palate, a little bit yeasty like champagne, rounded but fresh. Satisfying and complete and moreishly chewy on the finish. (JH) 13.5% Drink 2018-2026
16.5
- Jurtschitsch Sonnhof, Käferberg 1ÖTW Grüner Veltliner 2016 Kamptal Screwcap. Riper than the Bründlmayer version with a light oily minerality on the nose. Full-flavoured and generous on the palate though it tails off a bit on the finish. Creamy aftertaste. (JH) 13% Drink 2018-2024
16
- Hiedler, Kittmansberg 1ÖTW Grüner Veltliner 2016 Kamptal Cork. Peaches and pears on the nose. Ripe and a little spicy. Broad and spicy on the palate, just fresh enough to balance the ripe fruit flavours. Sour-fresh finish. (JH) 13% Drink 2018-2022
16
- Brandl, Kogelberg 1ÖTW Grüner Veltliner 2016 Kamptal Screwcap. Smells a little of the fermentation vat, pear drops as well as pear fruit. Rounded and fresh but not particularly intense. (JH) 13.5% Drink 2018-2022
15.5
- Hiedler, Kogelberg 1ÖTW Riesling 2016 Kamptal Cork. Very intense on the nose: ripe lemon and clementine and something almost yeasty – maybe just a creamy note from the lees. Rich and broad on the palate if not terribly intense but finishes with crisp precision. (JH) 13% Drink 2018-2026
16
- Brandl, Kogelberg 1ÖTW Riesling 2016 Kamptal Screwcap. *The northernmost Erste Lage in Kamptal. South-facing terraces.* Gloriously fragrant – peachy citrus and lightly floral (rose petals). Scented on the palate too – you might think there was 5% Gewürz in here though I presume not. Bone dry, more scented than intense on the palate but persists well. Distinctive. (JH) 13.5% Drink 2018-2025
16.5
- Schloss Gobelsburg, Lamm 1ÖTW Grüner Veltliner 2016 Kamptal Cork. Seductively rich on the nose – creamy pear and stone fruit. Rounded and creamy in the mouth. Gentle but long and harmonious. A mouth-wateringly sour freshness on the finish and a slight grainy texture.

(JH) 13.5% Drink 2019-2026

17

- Birgit Eichinger, Lamm 1ÖTW Grüner Veltliner 2016 Kamptal Cork. Ripe and lightly spicy on the nose, spicy pear and stone fruit with a delicious counterbalance of sour freshness on the palate. Much cooler and more fluid across the palate than I expected from the nose. Gentle and rounded but still fresh. (JH) 13.5% Drink 2018-2026
17
- Bründlmayer, Lamm 1ÖTW Grüner Veltliner 2016 Kamptal Cork. This smells as if there is some definite oak influence here – spicy and creamy – very inviting but not immediately obviously varietal. On the palate, that same very definite oak influence giving an extra dimension. A lovely wine with depth, length and plenty of stone fruit. Elegant, fluid and long with a fresh finish. Excellent balance but not for those who want their Grüners unoaked. (JH) 13% Drink 2019-2028
17.5
- Brandl, Lamm 1ÖTW Grüner Veltliner 2016 Kamptal Screwcap. *Close to the river on the south-eastern slope of the Heiligenstein and a warm site.* Generous, ripe spicy pear. Full and creamy in the mouth but well balanced by the freshness. Broad, rich and long. (JH) 13.5% Drink 2018-2024
16.5
- Hirsch, Lamm 1ÖTW Grüner Veltliner 2016 Kamptal Screwcap. Smoky and herbal suggesting spontaneous ferment as the first impression, giving an attractive smoky character. Chewy and fresh on the palate, the minerality more in the texture than in the flavour, finishing with fresh sour pears. (JH) 13.5% Drink 2018-2026
16.5
- Jurtschitsch Sonnhof, Lamm 1ÖTW Grüner Veltliner 2016 Kamptal Screwcap. Inviting aroma that has a touch of peachy apricot as well as ripe pear. Not as intense on the palate as I expected after the depth of aroma. Some SO2 showing and that may be getting in the way at the moment. (JH) 13% Drink 2019-2024
16+
- Bründlmayer, Loiserberg 1ÖTW Grüner Veltliner 2016 Kamptal Cork. This treads a fine mid line between ripe citrus fruit and very crisp acidity, giving plenty of aroma and flavour as well as a long, mouth-watering finish. Precision and pleasure and a lovely long citrus-pure finish. (JH)12.5% Drink 2018-2028
17
- Jurtschitsch Sonnhof, Loiserberg 1ÖTW Grüner Veltliner 2016 Kamptal Screwcap. Smoky herbal overlay on peppery citrus. More intense on the nose than on the palate, which is a little dilute, leaving a little too much acidity on the finish. (JH)12.5% Drink 2018-2023
15.5
- Jurtschitsch Sonnhof, Loiserberg 1ÖTW Riesling 2016 Kamptal Screwcap. *Quite a way west of the River Kamp at 380 m and with more extreme temperature variations as well as wind.* Fragrant with peaches and delicate blossom. Juicy even with a slight chalky finish. Fresh and pretty but not very intense. (JH) 12.5% Drink 2018-2022
15.5
- Johann Topf, Offenberg 1ÖTW Grüner Veltliner 2016 Kamptal Screwcap. Gentle, soft and fruity with some white pepper to give away the variety. Straightforward, balanced with a fresh aftertaste but only moderate intensity. (JH) 13.5% Drink 2017-2023
16
- Schloss Gobelsburg, Renner 1ÖTW Grüner Veltliner 2016 Kamptal Cork. Subtle, lightly spiced pear and citrus with a nice chalky, white-pepper layer. Both ripe and very fresh on the palate. All very primary but the depth and freshness promise much more. (JH) 13.5% Drink 2019-2026

16.5

- Allram, Renner 1ÖTW Grüner Veltliner 2016 Kamptal *Cork. East of the river, below and to the west of Gaisberg.*

Smells as if there is some (big) oak here. Creamy pear fruit, deep and gentle with a fine grain in the texture. Creamy, gentle and long. (JH) 13% Drink 2017-2023

16.5

- Hirsch, Renner 1ÖTW Grüner Veltliner 2016 Kamptal *Screwcap. Definite aromas of what smells like spontaneous fermentation - herbal and fummy - attractively so. On the palate it is relatively light but in balance and drawn together by the freshness on the finish. (JH)13% Drink 2018-2022*

16

- Hiedler, Schenkenbichl 1ÖTW Grüner Veltliner 2016 Kamptal *Cork. West of the river, exposed and south-facing. Rocky topsoil giving heat back to the vines at night.*

Very ripe fruit initially - apricot and ripe lemon and orange. Lighter on the palate, with lovely balance between creamy texture and fresh acidity. Succulent and creamy, giving pleasure already. (JH) 13.5% Drink 2017-2023

16.5

- Weszeli Terrafactum, Schenkenbichl 1ÖTW Grüner Veltliner 2016 Kamptal *Cork. Ripe fruit like apricot and a hint of something yeasty, a bit like the aroma of champagne. Creamy and ripe on the palate but loses intensity on the mid palate, delivering less than the aroma promised. Rounded and still fresh on the finish. (JH)13.5% Drink 2018-2022*

16

- Jurtschitsch Sonnhof, Schenkenbichl 1ÖTW Grüner Veltliner 2016 Kamptal *Screwcap. More herbal than the Hiedler version, less ripe fruited on the nose and palate. There's tension and a stony character on the palate, making it both sinewy and long. (JH)13% Drink 2018-2022*

16.5

- Loimer, Seeberg 1ÖTW Riesling 2016 Kamptal *Cork. West of the river and one of the more northerly Erste Lagen. 300 m and facing south to south-west.*
- Pure, intense smoky citrus aroma. Tight and intense with mouth-watering freshness balanced by really intense fruit, focused and precise and long. (JH) 17 19-2613% Drink 2019-2026

17

- Weszeli Terrafactum, Seeberg 1ÖTW Riesling 2016 Kamptal *Cork. Smells riper than the Loimer version. More golden. Riper and less intense on the palate but still harmonious with the ripe citrus/apricot fruit cut through with creamy freshness. (JH) 13% Drink 2019-2023*

16.5

- Bründlmayer, Spiegel 1ÖTW Vincent Grüner Veltliner 2016 Kamptal *Cork. West of the river on a ridge with deep calcareous soils.*

Like some of the other Bründlmayer wines, a definite aroma of oak here, sweet spice, almost vanilla, but kept in check by ripe pear fruit and bright acidity. Maybe needs a little more fruit depth to balance the crisp acidity but should age well. (JH) 13% Drink 2019-2026

16.5

- Loimer, Spiegel 1ÖTW Grüner Veltliner 2016 Kamptal *Cork. Bright and lively - packed with fresh, ripe citrus. Chewy and more savoury on the palate. Tangy aftertaste that is both acidity and peppery spice. (JH) 12.5% Drink 2018-2023*

16.5

- Ludwig Ehn, Spiegel 1ÖTW Titan Grüner Veltliner 2016 Kamptal *Screwcap. Pear fruited and really peppery on the palate. Lots of spice. Both rounded and with a slight grain to the texture. Both full and fresh. Complete and long. (JH) 14% Drink 2018-2026*

17

- Bernhard Ott, Stein 1ÖTW Grüner Veltliner 2016 Kamptal *Screwcap. Way to the east of the*

river – the easternmost Erste Lage in Kamptal. South-facing slopes.

Herbal and green-fruited, greengage. Lively and fresh. Not terribly concentrated on the mid palate but finely balanced between pure fruit and freshness with an attractively long, sourfinish. (JH) 13% Drink 2018-2023

16.5

- Bründlmayer, Steinmassl 1ÖTW Grüner Veltliner 2016 Kamptal Cork. Pure limey fruit on the nose and followed through on the palate with purity and intensity. A bit one-dimensional at the moment but with the precision and concentration to gain complexity. (JH) 12.5% Drink 2019-2026

16.5+

- Loimer, Steinmassl 1ÖTW Riesling 2016 Kamptal Cork. Pure and creamy with a light mineral stony cast, lightly smoky. Deliciously refined mineral intensity on the palate, crystalline and precise. Very tight, almost lean but just on the right side of austerity. (JH) 12.5% Drink 2019-2028

17

- Weszeli Terrafactum, Steinmassl 1ÖTW Riesling 2016 Kamptal Cork. A little riper than the Loimer version. More citrus, more obvious fruit, but less intensity on the palate. Seems to give away so much at the start that it runs out of steam on the finish. Bright, fresh but a little watery at the end. (JH) 13% Drink 2018-2022

15.5

- Johann Topf, Spiegel 1ÖTW Riesling 2016 Kamptal Screwcap. Lime-fruited aroma then fuller and broader on the palate. Straightforward then very crisp on the finish. Not yet fully integrated. (JH) 14% Drink 2019-2023

16

KREMSTAL

- Sepp Moser, Breiter Rain 1ÖTW Grüner Veltliner 2016 Kremstal Cork. *Under the steep terraces and thus sheltered from the north wind.*

Peppery nose, absolutely classic Grüner, with a slight green fruits note. Tight, fresh and bright with light peppery citrus. Super fresh, moderate intensity. (JH) 13% Drink 2017-2019

16

- Franz Proidl, Ehrenfels 1ÖTW Grüner Veltliner 2016 Kremstal Screwcap. Dusty citrus on the nose plus a touch of cedar and intense, sweet citrus on the palate. Really seems to have quite a bit of sweetness here. (JH) 13.5% Drink 2017-2020

15.5

- Franz Proidl, Ehrenfels 1ÖTW Riesling 2016 Kremstal Screwcap. Intense ripe lemon fruit, really fruity and expressive. And like their Grüner, seems to have some residual sweetness, though better balanced with the freshness here. (JH) 13.5% Drink 2018-2023

16

- Josef Schmid, Frechau 1ÖTW Grüner Veltliner 2016 Kremstal Cork. Peppery and herbal, lifted freshness on the nose. Dusty in a good way. Dry power on the palate, more site than fruit though there is enough of that. More mineral. Persistent. (JH)14% Drink 2017-2021

16.5

- Türk, Frechau 1ÖTW Grüner Veltliner 2016 Kremstal Screwcap. Very peppery nose, rocky, dusty bright. Lots of ripe citrus fruit, lemon and green fruits. Tangy finish. (JH) 13.5% Drink 2017-2021

16

- Geyerhof, Gaisberg 1ÖTW Grüner Veltliner 2016 Kremstal Screwcap. Scented with pure citrus

- so inviting in its purity. Creamy texture and seductively fruity. Moderate length and very good balance. (JH)13% Drink 2017-2021

16.5

- Petra Unger, Gaisberg 1ÖTW Riesling 2016 Kremstal Screwcap. Seductively rich and spiced citrus with a smoky overlay. Full in the mouth and still so fresh and zesty. Bone dry, almost chewy, long. Both power and refinement. (JH) 13.5% Drink 2019-2028
17
- Sepp Moser, Gebling 1ÖTW Grüner Veltliner 2016 Kremstal Cork. Delicately scented with pure stony citrus, mountain-stream-like. That same purity on the palate, taut and fresh and just a little short on intensity on the mid palate. Sour-fresh finish. (JH)13% Drink 2017-2020
15.5
- Hermann Moser, Gebling 1ÖTW Fortissimo Grüner Veltliner 2016 Kremstal Screwcap. Fragrant with green fruits, then sweet-tasting and creamy on the palate. Fresh, cool, pure fruit, straightforward. (JH) 13% Drink 2017-2021
16
- Hermann Moser, Gebling 1ÖTW Der Löss Grüner Veltliner 2016 Kremstal Screwcap. More mineral on the nose than the Fortissimo, a little more restrained but no lack of peppery lemon aroma. Fine chalky texture gives depth and length, more potential complexity if less obvious now. (JH) 13.5% Drink 2018-2022
16.5
- Hermann Moser, Gebling 1ÖTW Hannah Grüner Veltliner 2016 Kremstal Screwcap. Smells as if there is some (big/old) oak influence here - creamy and rounded as well as the lively citrus but it could be the loess site as it does produce quite big wines. Some impression of sweetness on the palate, too, not sure if it is fruit sweetness. Fresh, creamy and cool. Lots of gentle pleasure, with all the corners rounded but retaining the freshness of the year. (JH) 14% Drink 2018-2024
17
- Josef Schmid, Gebling 1ÖTW Grüner Veltliner 2016 Kremstal Screwcap. Intense, lively green fruits. Tight, zesty and peppery on the palate. Full of energy and freshness and a dry, tight mineral finish drawing it all in at the end. (JH)13.5% Drink 2017-2021
16.5
- Sepp Moser, Gebling 1ÖTW Riesling 2016 Kremstal Cork. Smells more rounded, broader and spicier than the Hermann Moser Kellerterrassen from the same vineyard - is this the closure effect of screwcap for that wine and cork for this one? Rich and broader in the mouth, too. Still that salty quality especially on the finish, nicely sour and fresh on the finish. (JH) 13% Drink 2018-2026
16.5
- Hermann Moser, Gebling 1ÖTW Kellerterrassen Riesling 2016 Kremstal Screwcap. Pretty greengage fruit aroma. With air, peachy too. More salty on the palate. Taut with excellent fruit/acid balance. Long dry finish. (JH) 13.5% Drink 2018-2024
16.5
- Geyerhof, Goldberg 1ÖTW Riesling 2016 Kremstal Screwcap. *Warm mesoclimate near the river.*
This smells more developed than many of the other Rieslings tasted so far. Peppery and spicy, too. On the palate, rich and oily, mineral, dry-tasting and powerful. Really showing the site in its spicy breadth and richness. (JH) 13% Drink 2017-2024
16.5
- Malat, Gottschelle 1ÖTW Grüner Veltliner 2016 Kremstal Cork. Spicy, deep and already complex on the nose. So ripe it is almost more orange than lemon. Some big oak? (Yes and partial malo, I found out later.) Has generous, creamy mealy texture on the palate but a clear

fresh line of acidity through the core. Intense with a long spicy finish. (JH) 13% Drink 2018-2026

17.5

- **Stift Göttweig, Gottschelle 1ÖTW Grüner Veltliner 2016 Kremstal** Cork. Ripe, creamy and rich on the nose but a bit less spicy than the Malat wine. Real depth here – seems to be the Gottschelle character coming through. Rich and generous in the mouth but still beautifully dry and stony on the finish. (JH) 13% Drink 2018-2024
17
- **Petra Unger, Gottschelle 1ÖTW Grüner Veltliner 2016 Kremstal** Screwcap. Very tangy and intense in aroma – pure, bright lemon and lime, almost a touch of apricot. On the palate, intensely peppery while keeping all that fruit depth. Full in the mouth and still fresh, with a long, almost sour, peppery aftertaste. Really persistent. (JH) 13.5% Drink 2018-2024
17
- **Stadt Krems, Grillenparz 1ÖTW Riesling 2016 Kremstal** Cork. Inviting and intense fruit, spicy minerality. Deep in spicy citrus matched by great freshness. Deep, spicy and very long. (JH) 13% Drink 2018-2026
17
- **Franz Proidl, Hochäcker 1ÖTW Riesling 2016 Kremstal** Screwcap. Slightly more sour in its fruit profile than the sweet citrus of the Nigl Hochäcker but there's still plenty of ripe fruit flavours. Either the fruit is very sweet or there is a touch of residual sugar – as I found on their other wines. The apparent sweetness enhances the aromas but leaves a boiled-sweet (hard candy) effect on the finish. Just in balance. (JH)13.5% Drink 2018-2024
16
- **Nigl, Hochäcker 1ÖTW Riesling 2016 Kremstal** Screwcap. *A rocky plateau close to the River Krems.*
Pure, tight stony citrus aroma. Intense, pure bright lemon fruit. Still very primary in its lively crisp fruit. On the palate, very fruity again, more fruit than mineral but the texture is dry and stony. (JH) 13% Drink 2018-2026
16.5
- **Geyerhof, Kirchensteig 1ÖTW Riesling 2016 Kremstal** Screwcap. *South of the Danube.*
Spicy mineral aroma. Already rich and complex. Extreme freshness on the palate, almost tart but it is just in balance and should age well. Mouth-wateringly moreish and long. (JH)12.5% Drink 2019-2028
17
- **Rainer Wess, Kögl 1ÖTW Grüner Veltliner 2016 Kremstal** Cork. Pale gold – more colour than most so far tasted. Ripe and seductive fruit, both citrus and just-ripe apricot, with further complexity of creamy spice. Then less intensity on the palate than I expected from nose but has attractive sour freshness and length. Very direct and linear. More length than depth on the palate. (JH) 13.5% Drink 2018-2021
16.5
- **Salomon Undhof, Kögl 1ÖTW Undhof Kögl Riesling 2016 Kremstal** Screwcap. *Between the Krems and Danube rivers.*
Pure spicy lemon fruit and deliciously fragrant, almost floral but that character is toned down by the more spicy mineral note. Tangy, sour and super-fresh on the palate. Chewy and fresh on the long finish but less concentration on the mid palate compared with the Steiner Kögl. (JH)12.5% Drink 2019-2028
16.5
- **Salomon Undhof, Kögl 1ÖTW Steiner Kögl Riesling 2016 Kremstal** Screwcap. Smells creamier and more complex, less scented than the Undhof Kögl. More power and spice and breadth on the palate. Tastes richer and sweeter-fruited. Deep and powerful. And very very long with a

sour-fresh finish. (JH) 13% Drink 2019-2030

17

- Salomon Undhof, Lindberg 1ÖTW Grüner Veltliner 2016 Kremstal Screwcap. So prettily scented it is lightly floral even though it still has Grüner's hallmark peppery citrus freshness and a sort of oily minerality. Rich and a little chewy on the palate, the texture and the freshness hand in glove. Dry, utterly fresh, both long and elegant. (JH) 14% Drink 2019-2026
17
- Walter Buchegger, Moosburgerin Grüner Veltliner 2016 Kremstal Cork. Clean-cut, zippy lemon fruit. Intensely fresh and with added interest from the stony/chalky texture. Mouth-watering with a salty touch on the finish. (JH) 13% Drink 2018-2023
16
- Walter Buchegger, Moosburgerin Riesling 2016 Kremstal Cork. *Closer to the River Kamp*. Fresh, chalky citrus. Pure, crisp lemon flavours. Bright and lively but not particularly intense. (JH) 13% Drink 2018-2023
16
- Mantlerhof, Mosburgerin 1ÖTW Grüner Veltliner 2016 Kremstal Screwcap. Lightly peppery and more grapefruit than lemon on the nose. That same sour stony quality on the palate. Straightforward in a more mineral, taut style. (JH)13% Drink 2018-2022
16
- Petra Unger, Oberfeld 1ÖTW Alte Reben Grüner Veltliner 2016 Kremstal Screwcap. Ripe fruited and intense on the nose, and a touch of creamy oak influence, it seems. Even with so much fruit, there is a sour stony quality and an intensity at the core that gives structure for the longer term. Long sour-fresh aftertaste. (JH) 14% Drink 2018-2028
17
- Franz Proidl, Pellingen 1ÖTW Grüner Veltliner 2016 Kremstal Screwcap. Creamy and fragrant with delicate clementine fruit. Smells elegant, if that makes any sense. Seems drier than the other Proidl wines tasted but still finishes with gentle creamy texture. Better balance here. (JH) 13% Drink 2017-2023
16.5
- Nigl, Pellingen 1ÖTW Privat Grüner Veltliner 2016 Kremstal Screwcap. Ripe, creamy citrus is the first impression but as it opens there's a chalky/stony layer of complexity. Lots going on here if not particularly intense on the mid palate. (JH) 13% Drink 2017-2023
16.5
- Nigl, Pellingen 1ÖTW Privat Riesling 2016 Kremstal Screwcap. *Close to the River Krems*. Deep, ripe fruit, more clementine than lemon and lightly floral. Dry and chalky on the palate, really elegant in its fresh purity. Long too. Lovely, so pure and tense as well as fruity, then that pretty scent comes back on the finish. (JH) 13% Drink 2018-2028
17.5
- Rainer Wess, Pfaffenberg 1ÖTW Grüner Veltliner 2016 Kremstal Cork. Distinctive aroma of green fruits and quince. Beautifully fragrant. On the palate a little more spice but still a creamy texture making a really complete wine – plenty of fruit but not simply fruity. Long, sour-fresh finish. (JH) 13.5% Drink 2018-2023
17
- Rainer Wess, Pfaffenberg 1ÖTW Riesling 2016 Kremstal A touch smoky and herbal (wild ferment?). Very tangy and sour fruited on the palate, crisp and long and much more to come. All still to play for. Smoky, herbal aftertaste. (JH) 13% Drink 2020-2030
17
- Stift Göttweig, Pfaffenberg 1ÖTW Riesling 2016 Kremstal Cork. Ripe, creamy, spicy citrus aroma. Creamy and with a touch of orange on the palate, lots of fruit up front and it fills the mouth with spiced bright creamy fruit. Long, too. (JH) 13% Drink 2019-2027

16.5

- Salomon Undhof, Pfaffenberg 1ÖTW Riesling 2016 Kremstal *Screwcap. Very close to the Danube on exposed south-east-facing terraces.*

Pure, tense citrus with a sour-grapefruit pith edge on the palate. Very crisp and lively with moderate intensity and impressive length. (JH) 13.5% Drink 2018-2026

16.5

- Franz Proidl, Pfeningberg 1ÖTW Riesling 2016 Kremstal *Screwcap. Close to the River Krems.* Oily/mineral lime fruit. Rich, ripe creamy citrus, juicy and well balanced between the sweet citrus and the crisp acidity. (JH) 14% Drink 2018-2026

16.5

- Sepp Moser, Schnabel 1ÖTW Grüner Veltliner 2016 Kremstal *Cork.* A light smoky (reductive?) note initially on both the nose and palate. The fruit is there but for now a little hidden under that smoky character. Needs time. A little austere but persistent nevertheless. (JH) 13% Drink 2019-2024

16+

- Malat, Silberbichl 1ÖTW Riesling 2016 Kremstal *Cork. South of the Danube.* Rich, creamy and inviting citrus and peach fruit on the nose. Then much tighter and crisper on the palate than I expected. Green fruits and electric acidity. Long, sour-fresh finish. (JH) 13% Drink 2019-2029

17

- Stift Göttweig, Silberbichl 1ÖTW Riesling 2016 Kremstal *Cork.* Like the Malat Silberbichl, creamy and rich on the nose, perhaps a little riper in fruit profile. More spicy and broader on the palate, too. Generous and sensual then a tight freshness pulling it into a long finish. Very good. (JH)13% Drink 2018-2028

17.5

- Mantlerhof, Spiegel 1ÖTW Grüner Veltliner 2016 Kremstal *Cork.* Lovely combination on the nose - smoky mineral plus really zesty citrus fruit. Tight and stony on the palate. Great balance without being particularly intense. (JH) 13.5% Drink 2017-2023

16.5

- Malat, Steinbühel 1ÖTW Riesling 2016 Kremstal *Cork. South of the Danube.* Peachy citrus purity and a hint of lime. You would almost think there were some (big) oak influence here but apparently not. Dry, incredibly tangy and dry, almost sour (in a good way), mouth-watering and long. Rocky like the soil but clothed in bright citrus. Serious, persistent and very good. (JH) 13% Drink 2019-2030

17

- Mantlerhof, Steingraben 1ÖTW Riesling 2016 Kremstal *Screwcap. Closer to the River Kamp.* Zesty lemon and lime intensity on the nose. Some definite sweetness on the palate, which seems to lift the aroma but leaves the mouth not quite as fresh. Chewy and generous and packed with flavour. (JH) 13% Drink 2018-2026

16.5

- Geyerhof, Steinleithn 1ÖTW Grüner Veltliner 2016 Kremstal *Screwcap.* Oily mineral complexity from the get go. Then on the palate, salty power. This has plenty of fruit but is not a fruity wine. Much more a terroir wine, it seems. Almost savoury, almost fat, on the finish with that salty mineral aftertaste. (JH) 13% Drink 2018-2026

17

- Josef Schmid, Sunogeln 1ÖTW Riesling 2016 Kremstal *Screwcap.* Delicate citrus with a touch of white blossom and stone fruits. Peachy and gentle on the palate too, balanced by just-right freshness. Straightforward harmony of fruit and acidity in a delicate, subtle whole. (JH) 13.5% Drink 2018-2025

16.5

- Türk, Thurnerberg 1ÖTW Grüner Veltliner 2016 Kremstal *Screwcap. Just above the River Krems.*
Chalky, creamy lemon aroma. Light, peppery and really quite delicate. Light but balanced. (JH) 13% Drink 2017-2023
16
- Walter Buchegger, Vordernberg 1ÖTW Grüner Veltliner 2016 Kremstal *Cork.* Close to the River Kamp. Smells lightly peppery and gently sweet fruited with pure lemon. Gentle on the palate, too. Balanced but a little light on the mid palate. Not for the longer term. (JH) 13% Drink 2017-2019
15.5
- Walter Buchegger, Vordernberg 1ÖTW Riesling 2016 Kremstal *Cork.* Unusual in this line-up: herbal (wild ferment or just less ripe fruit?) as well as fresh citrus. Dry and crisp but a little bit light on the mid palate, though the intense freshness seems to add length. (JH) 12.5% Drink 2018-2024
16
- Stadt Krems, Wachtberg 1ÖTW Grüner Veltliner 2016 Kremstal *Cork.* Fumy herbal aroma (wild ferment?) leading to what seems like an off-dry green-fruited flavour on the palate. The sweetness seems to stick out on the finish though perhaps it was needed to balance the acid. (JH) 13% Drink 2018-2023
16
- Salomon Undhof, Wachtberg 1ÖTW Grüner Veltliner 2016 Kremstal *Screwcap. Just south of the River Krems. South-facing terraces up to 400 m.*
Lots of spice and pepper here with quince and grapefruit on the palate. Bone dry, almost chalky on the finish. Lightish but complete. (JH) 13% Drink 2017-2024
16.5
- Türk, Wachtberg 1ÖTW Riesling 2016 Kremstal *Screwcap. Just south of the River Krems.*
There's fresh citrus but already a slight smoky/rocky kerosene-like aroma. On the palate the fruit dominates, with clarity and freshness, then that spicy mineral character is back on the long finish. Chewy and deep at the end. (JH)13.5% Drink 2019-2030
17
- Mantlerhof, Wieland 1ÖTW Riesling 2016 Kremstal *Cork. Up towards the River Kamp.*
Ripe lemon and apricot fruit on the nose. Pure, lifted and inviting. On the palate there's lots of that bright citrus but also a creamy, savoury quality (big old oak or just lees influence?). Chewy and long with perfect freshness to balance. (JH)13.5% Drink 2019-2026
16.5

TRAISENTAL

My photo shows Markus Huber's vineyards in the Traisental.



- Markus Huber, Alte Setzen 1ÖTW Grüner Veltliner 2016 Traisental *Screwcap. Gentle east-facing slope.*
 Herbal freshness at first. Light pepper on the palate, cool and zesty but there's a fine dry mineral quality on the finish. More elegant than intense but persistent too - fine Grüner character. (JH) 13% Drink 2018-2023
 16.5
- Markus Huber, Berg 1ÖTW Grüner Veltliner 2016 Traisental *Cork.* Fragrantly inviting nose: creamy lemon, fresh herbs and a touch of white pepper, plus something a little sweeter like clementine and peach as it opens up in the glass. Pretty, refined, delicate but persistent. Lovely light hand here. (JH) 13.5% Drink 2018-2026
 17
- Markus Huber, Berg 1ÖTW Riesling 2016 Traisental *Cork.* Ripe and spiced on the nose with an inviting oily/mineral cast. Then leaner and more tense on the palate, more herbal. Tight, fresh and persistent. Not trying to please at this stage. (JH) 13.5% Drink 2018-2026
 16.5
- Neumayer, Rothenbart 1ÖTW Grüner Veltliner 2016 Traisental *Screwcap. Some way south of the Danube, high vineyard terraces up to 380 m.*
 Lightly spiced and peppery/mineral. Fresh and stony on the palate. On the lighter side but in balance and really crisp. (JH) 13% Drink 2017-2020
 16
- Neumayer, Rothenbart 1ÖTW Riesling 2016 Traisental *Screwcap. Some way south of the Danube, high vineyard terraces up to 380 m.*
 Herby citrus lift. More intensely fruity on the palate with mouth-watering acidity and lean, athletic build. A touch of clementine pith on the finish. (JH) 13% Drink 2018-2026
 16.5
- Markus Huber, Rothenbart 1ÖTW Riesling 2016 Traisental *Screwcap. Some way south of the Danube, high vineyard terraces up to 380 m.*
 Wonderfully pure creamy lemon nose with a light stony/mineral cast. Smells chalky. Extremely tight and embryonic, almost austere in its purity at the moment. Long, dry and refined. (JH) 13% Drink 2019-2030
 17
- Neumayer, Zwirch 1ÖTW Grüner Veltliner 2016 Traisental *Screwcap.* More spicy than the Huber version, the fruit/acid balance is there but not yet fully meshed. Needs a bit longer to do so. Mouth-watering but a little bit lean at the very end. (JH) 13% Drink 2018-2023
 16
- Markus Huber, Zwirch 1ÖTW Grüner Veltliner 2016 Traisental *Screwcap. Sheltered basin protected from winds despite the elevation.*
 Creamy, mealy nose combined with a chalky/stony citrus freshness. On the palate, moderate intensity but finely dry and textured. Piercing clarity and good length. (JH) 13% Drink 2018-2024
 16.5

WAGRAM

- Leth, Brunthal 1ÖTW Grüner Veltliner 2016 Wagram *Screwcap.* Ripe and more oily/mineral than the Traisental wines I've just tasted. Sour and peppery on the palate. Lots of flavour and a gear change after the Traisental. Fatter and broader on the palate but with the freshness to balance. (JH) 13% Drink 2018-2023
 16

- Leth, Brunnthal 1ÖTW Riesling 2016 Wagram *Screwcap. South-facing terraced slope at 260-280 m that experiences extremes of temperature.*
Ripe and spicy, peachy. Peaches and cream on the palate. Gentle but fresh. (JH) 13.5% Drink 2017-2024
16
- Fritsch, Mordthal 1ÖTW Grüner Veltliner 2016 Wagram *Cork. Way over in the east of Wagram. Sheltered from westerly winds.*
Really spicy on the nose, the mineral quality is more oily than stony. Creamy and spiced on the palate too (**some big oak)? Creamy texture and a mealy richness balanced by the fresh acidity. (JH)13% Drink 2018-2024
16.5
- Fritsch, Mordthal 1ÖTW Riesling 2016 Wagram *Cork. Way over in the east of Wagram. Sheltered from westerly winds.*
Intense ripe lemon fruit, leaning to apricot. Broad but a little watery on the mid palate. All balanced but not as intense on the palate as on the nose. (JH) 13% Drink 2017-2019
15.5
- Bernhard Ott, Rosenberg 1ÖTW Grüner Veltliner 2016 Wagram *Screwcap.* Creamy lemon aroma. Creamy and pure on the palate. Really zesty with the pepper coming in on the finish. Long too. Very direct and upright in its structure but generous in lemon fruit. (JH) 13% Drink 2017-2022
16.5
- Leth, Scheiben 1ÖTW Grüner Veltliner 2016 Wagram *Screwcap.* Deeper gold than most and very ripe and golden on the nose with a touch of apricot. Rich, golden and spicy on the palate. Broad and finishes with sour freshness. (JH) 13.5% Drink 2018-2023
16
- Fritsch, Schlossberg 1ÖTW Grüner Veltliner 2016 Wagram *Cork.* Lots of spice and complexity on this open wine. Big and spicy but not very intense on the mid palate. Sour and tangy and spiced on the finish but just a bit flat in the middle. (JH) 13% Drink 2017-2023
15.5
- Bernhard Ott, Spiegel 1ÖTW Grüner Veltliner 2016 Wagram *Screwcap.* Tangy spiced aroma of peach and apricot as well as the crisper lemon. Stone fruits on the palate too, very fresh, moderate intensity - could just do with a little more in the middle though it lasts well. (JH) 12.5% Drink 2017-2020
15.5