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Paula Sidore

5 Jan 2023

Betting on distinction in Austria's Steiermark



Styria's Sauvignon Blanc stands out.

Life teaches most of us not to put all our eggs in one basket. And the concept holds just as true for grapes. The wine world has seen numerous examples in recent history of regions rising from the pack by championing a single variety – and just as many downfalls as they invariably trip over the thin line between recognisable and interchangeable.

How can a region successfully define itself through a single grape variety while still respecting the individuality of its growers? I don't know.

But I do have one inspiring example.

Over the last 30 years, the wines from Austria's Styria (*Steiermark* to German speakers) region have undergone a marked shift in style and quality, from sweet and easy drinking to dry and thrilling. The rise has come in large part on the back of an often-polarising varietal star, Sauvignon Blanc. Of Austria's 1,695.71 ha (4,188.44 acres) of Sauvignon, the region claims 929 ha – or 55% of the country's total plantings. Its first Sauvignon vines date only to the 1970s, but after the 1985 wine scandal, the wine-drinking public sought out 'safer' wines of bone-dry transparency. Sweet and supple was eschewed and Styrian Sauvignon was born.

Yet finding a footing in the already crowded export market with a flagship that wasn't 'Groner' presented a significant challenge. 'In the end,' says Katharina Tinnacher of Weingut Lackner-Tinnacher in Südsteiermark, 'wine is a matter of time and what is happening around you.'

And, I would dare say, Styria's time is now.

Sauvignon, know thyself

As is often initially the case, that first generation of Sauvignon was by most accounts relatively derivative: gooseberries or grass, steel-fermented and fruit-driven or heavily concentrated and barrel-aged. Yet none of these extremes spoke to the specific terroir of Austria's southernmost wine-producing region. 'You can find Sauvignon Blanc everywhere, successful and happy but boring,' says Gerhard Wohlmuth of the family estate Weingut Wohlmuth in the town of Kitzreck im Sausal, home to some of the region's highest peaks. 'It took over 40 years to find our Steiermark style.'

Gerhard Wohlmuth

The steep, slate-dominated vineyard slopes close to the Slovenian border stretch to a dizzying 650 m (2,130 ft) in elevation and can have up to 25 °C difference between night and day. These large diurnal temperature shifts lend themselves to lithe, fragrant wines of intense concentration. 'The long vegetation period benefits Sauvignon Blanc,' continues Wohlmuth, explaining that it softens the impact of the variety's pyrazines and encourages other aromas.

Katharina Tinnacher

‘For us, I threw away the barriques and focused on terroir,’ Tinnacher says of her own estate’s journey with Sauvignon Blanc. ‘We changed the way we think about our region and our wines nearly ten years ago now. But it will take another ten years to communicate that.’

Wohlmuth and Tinnacher are two of the 12 members of the Steierische Terroir & Klassikweingüter (STK), a private association whose strict member guidelines and rigorous approach to classification have helped define and refine the region’s Sauvignon style. The tasting the STK presented at Austria’s annual Grafenegg gathering in September showed just how thoroughly Styrian winegrowers have taken Sauvignon Blanc as their own, infusing the variety’s classic markers with their own steep alpine twist. It is herbal instead of grassy; delicate, not loud. There is a bit of high-toned or ethereal spice – I am usually reminded of pink peppercorn – and something floral, fragrantly woody but still airy enough to evoke the sleek warmth of Styrian sunshine. The acidity is nimble but rarely biting, and the wines run the gamut from delightfully juicy to challenging and complex. Perhaps the best way to describe Styrian Sauvignon is existing at the corner of Alpine agility and Pannonian pure.

Steiermark is, of course, much more than just Sauvignon. Other aromatic varieties such as Gelber Muskateller, Riesling, Scheurebe and Traminer thrive there as well. Not to mention regional darling Welschriesling, and the Pinot family, including late-blooming Chardonnay (locally known as Morillon), Pinot Blanc and Pinot Gris. The Chardonnays I tasted at Grafenegg offered the most complexity but also needed perhaps the most time, while the Muskatellers were standing ready, eager to be tasted. The tasting notes below speak for themselves.

The 45 wines reviewed below are presented in two groups, Sauvignon Blanc and other varieties, then in alphabetical order by producer (sur)name, but you can reorder the wines within those groups as you wish.

Select sorting option ▼

Sauvignon Blanc

Erwin Sabathi, Pössnitzberger Alte Reben GSTK Sauvignon Blanc 2020 Südsteiermark

Kapfenstein. Very barren 'opok' soil (chalky marl). Organic.

Cool and complex herbs strewn across a morning meadow, kumquat and orange, pineapple and accents of green pepper. Taut and concentrated citrus palate with a balanced acidity and stony drive. Lingered spicy finish. Surprisingly quiet and expressive even in its youthful state. (PS)

13%

Drink

2023

-

2028

16.5

Erwin Sabathi, Pössnitzberg Sauvignon Blanc 2020 Südsteiermark

Gamlitz. Very barren 'opok' soil (chalky marl). Organic.

Sublime herbal, smoky nuances over a citrus and zest foundation. Truly gorgeous and gauzy aromas in shades of red and orange, although the linear palate struggles to make up its mind: follow the fruit or lean into the savoury? Taut and structured with a challenging acidity and unrelenting spice and grip. Clearly still quite young. (PS)

13%

Drink

2024

-

2029

17

Erwin Sabathi, Pössnitzberger Kappelle GSTK Sauvignon Blanc 2019 Südsteiermark

Kapfenstein. Very barren 'opok' soil (chalky marl). Organic.

Beautifully expressive with deep aromas of white currant, ripe citrus, dried apple and wet stone. Juicy concentration. Bright and savoury, with juicy concentration and a grassy herbal touch and dark stony spice. Complex and challenging palate still a bit closed from 30 months in barrel. Yet what it is missing in focus, it more than makes up for in finesse. Exceptionally long, saline finish. (PS)

13%
Drink
2022
-
2027
17.5

Frauwallner, Stradener Rosenberg 1STK Sauvignon Blanc 2021 Vulkanland Steiermark

Ehrenausen. Volcanic tuff on coralline sediments.

Smoky, herbal, cool, with accents of white currant and bell pepper. Juicy citrus and spicy finesse on the palate, with plenty of Styrian energy and light. Deep, lively and long. (PS)

13%
Drink
2022
-
2027
16.5

Frauwallner, Buch GSTK Sauvignon Blanc 2020 Vulkanland Steiermark

Ehrenhausen. Dark grey basalt.

Yellow fruit aromas and blinding orange sunshine underscored with uplifting herbal accents. On the taut palate, savoury elements push against candied grapefruit peel and an elegant nutty barrel spice. Structured and deep with fantastic poise and a dark, filigreed fruitiness on the finish. (PS)

13%

Drink

2023

-

2028

17 +

Gross, Sulz 1STK Fassreserve Sauvignon Blanc 2017 **Südsteiermark**

Ehrenhausen. Blue calcareous marl. In conversion to organic.

Shy and still aromas of pineapple and orange, smoky toast and candied orange peel. Juicy on the palate with a quiet complexity and character and a lingering yellow-fruit finish. Beautiful balance. (PS)

13.5%

Drink

2022

-

2025

16.5

Gross, Nussberg GSTK Fassreserve Sauvignon Blanc **2017 Südsteiermark**

Ehrenhausen. Limestone, calcareous sandstone and marl. In conversion to organic.

Delicate smoky aromas, currants, white flowers, candied lemon peel and the sweet vegetal suggestions of red pepper. Juicy, dense palate with a finely structured grip and

stony accents. Complex and very much alive. Stows the alcohol well, making a beautiful, spicy and balanced whole with a long future still to come. (PS)

13.5%

Drink

2022

-

2028

17 +

Hannes Sabathi, Kranachberg GSTK Sauvignon Blanc 2020 Südsteiermark

Kitzeck-Sausal. Gravel.

Enticing, smoky reductive aromas linger into a yellow-fruit and floral palate. Shaped by notable acidity and taut minerality. Elegant, juicy and warm. Although the alcohol stands out on the finish, it captures the radiant citrus sunshine and heat of the vintage. (PS)

13.5%

Drink

2024

-

2028

16.5

Hannes Sabathi, Dirnbeck Sauvignon Blanc 2020 Südsteiermark

Kitzeck-Sausal. Gravelly sandstone.

Cool vegetal aromas of fresh green pepper and crisp peapods. A juicy and thrilling tropical-fruit palate marked with bright acidity, lime and fresh flowers. Sharp, stony corners and chiselled spice edges. Lingering saline finish. (PS)

13%

Drink

2022

-
2027
17

Hannes Sabathi, Loren Sauvignon Blanc 2020 **Südsteiermark**

Kitzeck-Sausal. Calcareous marl.

Subtle, smoky reduction tops a compact and complex range of hazelnut and green apple, a touch of ginger spice on the edges. Complex and challenging palate of nuanced tropical fruit with a racy acidity and ethereal herbal element governed, for now, by the barrel influence - elegant, but dominant. Mouth-watering saline finish. (PS)

13.5%
Drink
2024
-
2028
16.5

Lackner-Tinnacher, Welles GSTK Sauvignon Blanc **Reserve 2017 Südsteiermark**

Ehrenhausen. Gravel. Organic.

Cool fruit aromas of white currant, green pineapple and mint. On the dry and concentrated palate, a markedly citrus maturity with an elegant acidity and fine saline bitterness on the finish. A bit more straightforward and rich than the younger Sauvignons in the range. (PS)

13%
Drink
2022
-
2027
17

Lackner-Tinnacher, Steinbach 1STK Sauvignon Blanc **2020 Südsteiermark**

Ehrenhausen. Sand and gravel. Aged for 18 months in large oak. Organic.

Stony, with fine smoky reduction and the alluring call of tropical fruit and savoury herbs. Supple and grippy on the palate with a beautiful balance of concentration and flow. Green pepper-laced citrus makes the stand for Sauvignon, even while the ethereal evergreen element, reminiscent of pine and spruce, suggests that this wine is capable of so much more than mere varietal expression. Filigreed, lingering fruit finish. (PS)

13%

Drink

2023

-

2030

17.5

Lackner-Tinnacher, Flamberg GSTK Sauvignon Blanc **2020 Südsteiermark**

Ehrenhausen. Coralline limestone. Organic.

Delicate, nuanced aromas – more citrusy than savoury. On the palate, sleek notes of lemongrass and grapefruit with a racy, nearly impulsive, acidity. Zesty and stony, a tension-packed thrill ride right through to its delightfully herbal finish. Still quite youthful, with the best yet to come. (PS)

13%

Drink

2024

-

2030

16.5 +

Maitz, Schusterberg 1STK Sauvignon Blanc 2020

Südsteiermark

Eichberg. Sandy limestone.

Green pepper and fresh herbs, touch of tobacco leaves. Cool and playful on the palate, although it doesn't go quite as deep as the nose suggests. Textured grip and lingering minerality. Racy, zesty finish. (PS)

13%

Drink

2024

-

2028

16.5

Maitz, Hochstermetzberg GSTK Sauvignon Blanc

2019 Südsteiermark

Gamlitz. Gravel and calcareous marl. Aged for 18 months in small barrel.

Smoky aromas of ripe yellow fruit, hints of pineapple and mango. Rich and concentrated on the palate with plenty of deep spice. The interaction of soil and variety come together in a distinctive expression of Styrian sass and style. Still a bit impulsive but the saline and spice finish pulls it all together in a beautiful balance. (PS)

13%

Drink

2023

-

2029

17

Neumeister, Alte Reben Sauvignon Blanc 2019

Vulkanland Steiermark

Gamlitz. Limestone and sand. Organic. 50–80 year old vines. 36 months on the lees in barrel.

Floral, undulating waves of tropical fruit and fresh herbs with Traminer-like rose accents. Deep, baking brioche and a tight, smoky embrace. Dried apricot and pineapple, wet stone. With a rich and powerful start, it slims as it courses through the palate gaining energy, depth and momentum. Structured, elegant grip and tremendous concentration and extract. Yet despite the intensity, it stays true to the quiet, understated beauty for which Neumeister is so well known. (PS)

13.5%

Drink

2024

–

2032

18

Neumeister, Moarfeitl GSTK Sauvignon Blanc 2020 **Vulkanland Steiermark**

Gamlitz. Marl and Sarmat gravel. Organic. Extended skin contact, large used barrels, 18 months lees contact.

Smoky, powerful, intense. Citrus-fruit aromas heading in a tropical direction that is suggestive of mango and starfruit. Deep spice and delicate structure with a lively acidity and supple concentration. Complex and compact and sewn together with a long, taut thread of smoky minerality. Lingering spicy finish. (PS)

13%

Drink

2024

–

2032

17.5 +

Neumeister, Klausen 1STK Sauvignon Blanc 2020

Vulkanland Steiermark

Gamlitz. Limestone and sand. Organic.

Sweet cream, smoke, elegant fruit aromas with a fine grassy touch. Flavours of lemon juice, savoury and spicy, with a cooling riverbed smoothness on the sleek palate.

Beautiful momentum, each aroma and element resonating in the stillness like the sound of guitar strings being plucked. Effortlessly striking the right note as if by some beautiful, elegant chance. Exceptional and elegant expression of SB in Steiermark, with a blend of power, depth and nuance that could only ever come from this tiny, green Austrian oasis.

(PS)

13%

Drink

2023

-

2031

17.5 +

Sattlerhof, Trinkaus Sauvignon Blanc 2019

Südsteiermark

Klöch. Gravel bound in limestone, quartz topping. Organic. Grown at 470 m elevation on the exposed south-facing slope of the Kranachberg.

Exceptionally quiet despite the immense power lurking just beneath the surface. Steely citrus aromas mingle with fresh green herbs. The complex, shape-shifting palate transforms from silky to salty to creamy to juicy in the blink of an eye, so seamless as to make one wonder if it were simply the lingering, phantom impressions of a deep dream.

Elegant, challenging minerality and momentum. Tremendous length, now and for many, many years to come. (PS)

14%

Drink

2024

-
2034
18 +

Sattlerhof, Kapellenweingarten Sauvignon Blanc 2020 Südsteiermark

Kitzeck-Sausal. Quartz and gravel. Biodynamic.

Cool citrus fruit trending tropical with glossy aromas of pineapple and orange surrounding an herbal core of lemon balm and spice. Vibrant, pulsating acidity; serious rocky and textured edges surface through the supple concentration. Nearly provocatively distancing, nothing even remotely charming. Extremely saline finish. Taut, complex and still somewhat closed. The elegant structure is clear even as the beautiful furnishings are still draped in cloth and hidden from sight. (PS)

12.5%
Drink
2024
-
2034
17 +

Sattlerhof, Sernauberg 1STK Sauvignon Blanc 2020 Südsteiermark

Kitzeck-Sausal. Crystalline quartz and sandstone. Biodynamic.

Cool wet stone, meadow herbs, sage leaves and lemon zest. Sleek palate with continued citrus, crisp Granny Smith apple and a thrilling, boundless energy. Radiant and elegant with just enough juiciness to give it a delightfully playful drinkability. Loads of fun now and for many years to come. Long, spicy finish. (PS)

12.5%
Drink
2022
-

2028

17

Sattlerhof, Kranachberg GSTK Sauvignon Blanc 2020 **Südsteiermark**

Kitzeck-Sausal. Gravel bound in limestone, quartz topping. Biodynamic.

Thrilling aromas of lime and grapefruit, smoke, brioche and something salty-floral like capers. Juicy, taut palate with not-messing-around acidity, serious spice, crazy concentration and dancing, wild fruit. Complex and still quite closed. The *mis en place* is set, now we're just impatiently waiting to be called to dinner. (PS)

13.5%

Drink

2024

-

2030

17.5 ++

Tement, Grassnitzberg Riff 1STK Sauvignon Blanc **2020 Südsteiermark**

Leutschach. Clay on coralline limestone. Organic. Vines are 70+ years old, vineyards are south-south-east facing. 18 months on the fine lees in large used barrels. Unfiltered.

Crisp white-fruit aromas on the nose, green tea and herbal nuances, mint beauty and elegant, smoky, chalky finesse. Racy acidity forms the backbone for a supple, herbal wine rich in greenery of every kind. Tense, yes, yet also expressive and focused. Citrus zest, rosemary and a long saline finish. (PS)

13%

Drink

2023

-

2029

17 +

Tement, Sernau König GSTK Sauvignon Blanc 2020

Südsteiermark

Leutschach. Gravel. Organic.

Soft apple fruit together with ripe citrus and tropical aromas. Powerful palate, focused and austere, with vegetal accents and a warm embrace. It's as if the stones absorbed the sun to radiate it back to the wine. Grippy texture and tremendous verve, deep-seated minerality with the commanding spiciness of black pepper and rosemary. Smoky, salty, pure, chiselled stone. Lingering citrus and herbal finish. (PS)

13%

Drink

2023

-

2028

17.5

Tement, Zieregg GSTK Sauvignon Blanc 2020

Südsteiermark

Leutschach. Marl on coralline limestone. Organic. Vines are 40+ years old. 20 months in large oak.

Smoky elegance and pure power; pull back the fruity superhero cape and this would be the wine beneath. Edgy, chiselled, tumultuous. Supple on the palate with a stony core, deep and chalky minerality shaping a Sauvignon Blanc that transcends variety in pursuit of place. Herbal notes of lemon balm and rosemary, lemon zest. Long, lingering, salty - like drinking from the primordial sea. Exchanging momentum for depth. (PS)

13%

Drink

2024

-

2034

18 +

Wohlmuth, Edelschuh GSTK Sauvignon Blanc 2020

Südsteiermark

Straden. Phyllitic black and red slate with quartz.

Smoky, stony, baked citrus fruit – orange not lemon. Juicy layers atop a stony slate core. Tightly woven citrus palate with significant and complex power still coiled tensely within. Elegant, racy and closed. (PS)

13%

Drink

2024

-

2028

17.5 +

Wohlmuth, Hochsteinriegl GSTK Sauvignon Blanc

2020 Südsteiermark

Straden. Phyllitic red slate with quartz.

Smoky, stony, tropical whispers and citrus solos; juicy and so very, very elegant. Deep and crooning. Beautiful balance and concentration with a sultry soul and a fine length. Drinking beautifully now but will only continue to grow in a dreamy, silky and salty state of floral and fruit bliss. (PS)

13%

Drink

2022

-

2030

18

Other varieties

Erwin Sabathi, Pössnitzberger Kappelle GSTK Chardonnay 2019 Südsteiermark

Kapfenstein. Very barren 'opok' soil (chalky marl). Organic.

Shy aromas of orchard fruit, more white than yellow. Zesty grip. A wine of structure not flesh. Incredible momentum and spice. Philosophical and confident. Knows where it's going and how to get there. (PS)

13%
Drink
2023
-
2028
17

Erwin Sabathi, Pössnitzberger Alte Reben GSTK Chardonnay 2020 Südsteiermark

Kapfenstein. Very barren 'opok' soil (chalky marl). Organic.

Rich buttered toast and orange peel underscored with meadow flowers and vanilla whispers. Deep and dense on the salty palate and carried forward with a power that is equal parts energy and edge. Crisp vineyard peach and stone. Smoky finesse and exceptional length. Needs time yet. (PS)

13%
Drink
2024
-
2030
17.5 +

Erwin Sabathi, Pössnitzberger GSTK Chardonnay 2020 Südsteiermark

Kapfenstein. Very barren 'opok' soil (chalky marl). Organic.

Complex aromas of orchard fruit, orange and a bit of uplifting mint. So supple and creamy with well-integrated nutty oak and spice. Needs a few years yet. Fine, juicy, citrus palate and a long, lingering, saline finish. Sophisticated and elegant, with chiffon layers of beauty and spice. (PS)

13%

Drink

2024

-

2028

17 +

Gross, Perz 1STK Fassreserve Gelber Muskateller **2017 Südsteiermark**

Ehrenhausen. Clayey sand with gravel inclusions. In conversion to organic.

Rose sure, but the smoky, stony and herbal overtones of lemon balm and wild mint are what make it truly next level. Bone dry, incredibly elegant without a hint of oil or excess. Lithe and cool on the palate, meadow herbs and flowers with racy citrus whispers. Alluring, focused, balanced and beautiful. Mouth-watering salted lemon finish. A gorgeous example of the variety's potential in the region. (PS)

12%

Drink

2022

-

2028

17 +

Maitz, Krois 1STK Gelber Muskateller 2020 **Südsteiermark**

Ehrenhausen. Calcareous marl.

Rose, plum and hints of jasmine tea on the bracingly dry palate. Promise me a rose

garden and line it with candied lime peel. Sleek and filigreed with delicate concentration, juicy acidity and deep stony finesse. (PS)

11%
Drink
2022
-
2028
16.5

Neumeister, Saziani GSTK Grauburgunder 2020 **Vulkanland Steiermark**

Gamlitz. Sarmat gravel. Organic. Vines are 40+ years old.

Exceptionally complex and nuanced for a grauburgunder. Smoky aromas, quince and pear, roasted nuts. The supple palate reveals depth and spice. Textured and herbal grip on the lingering finish. (PS)

13.5%
Drink
2023
-
2030
17

Frauwallner, Buch GSTK Morillon 2020 Vulkanland **Steiermark**

Ehrenhausen. Dark grey basalt.

Herbal notes of lemon balm and drying hay, sweet cream and vanilla, dried apple and candied orange peel. The elegant palate wraps a fine smoky blanket around a core of white fruit and oak memories, vineyard peach. Balanced acidity and a long, spicy finish. The oak is a touch dominant right now, but is certain to find its feet given a bit of time. (PS)

13%

Drink
2024
-
2028
17

Lackner-Tinnacher, Steinbach 1STK Morillon 2020 **Südsteiermark**

Ehrenhausen. Sand and gravel. Organic. Aged for 12 months in large barrel.
Nuanced tropical fruit aromas and a hint of reduction, lemon curd and meadow herbs. Elegant and juicy palate, balanced, with refined acidity and just enough fruit extract to turn lean into lithe. Beautiful momentum, delicate dancing feet and the finest of textured grip. Lingering stony finish. (PS)

13%
Drink
2022
-
2027
17

Lackner-Tinnacher, Flamberg GSTK Morillon 2020 **Südsteiermark**

Ehrenhausen. Coralline limestone. Organic.
Refined reductive aromas, candied orange peel and tropical fruit. Cool, savoury herbs on the complex palate; citrus zest and elegant grip. Alluring barrel spice coils tightly around a racy acid backbone. All the pieces are there, albeit still a bit stormy and impulsive. (PS)

13%
Drink
2024
-
2030
17.5

Neumeister, Moarfeitl GSTK Morillon 2020

Vulkanland Steiermark

Gamlitz. Marl and Sarmat gravel. Aged in 300- and 500-litre barrels. Organic.
Smoky spice of green peppercorn and cardamon, yellow plum and almond. Grapefruit juice on the complex palate, racy acidity, yet marked with a quiet, creamy complexity and delicate grip. Elegant and spicy sophistication, understated power and still very much at the beginning of its development. Lingering saline finish. (PS)

13%

Drink

2024

-

2032

17.5 +

Sattlerhof, Pfarrweingarten GSTK Morillon 2020

Südsteiermark

Kitzeck-Sausal. Coralline limestone. Biodynamic.

Delicate smoky aromas, creamy floral notes and grapefruit. On the palate, structured and focused with rocky edges and a chiselled, citrus precision. Alcohol and barrel spice are beautifully balanced with momentum within the austere, elegant expression. (PS)

13.5%

Drink

2023

-

2032

17

Sattlerhof, Kapellenweingarten Morillon 2020

Südsteiermark

Kitzeck-Sausal. Quartz and gravel. Biodynamic. Vines are 40+ years old.

Smoky aromas, filigreed orchard fruit with herbal nuances, lemon zest and hints of drying grass. Juicy sophistication redolent of apple, wet stone and lilies. Racy acidity and elegant grip. Remarkably approachable and expressive in its youth, with a clear and long future to come. (PS)

12.5%

Drink

2023

-

2030

17 +

Tement, Zieregg GSTK Morillon 2020 Südsteiermark

Leutschach. Cambisol on coralline limestone. Organic.

Smoky, brooding aromas of drying herbs, lime sherbet, apple peel and wet stone.

Thrilling, challenging and closed palate marked with skilful oak, supple concentration, roasted nuts and a racy, herbal ride. Saltier than a mouthful of sea water. Very little fruit, all elegant structure and grip. Right now it's defined more by winemaking than terroir, but given time the natural power and elegance will shine. Verve, depth and tradition all wrapped up in a single thrilling ride. (PS)

13%

Drink

2024

-

2030

17.5 ++

Wohlmuth, Dr Wunsch Riesling 2021 Südsteiermark

Straden. Phyllitic red slate with quartz.

The apricot accents of a cool Riesling are dominated by a vibrant bevy of citrus fruit.

Agile, complex and stony palate marked with the impulsive gaiety of youth. Floral accents and sweet spice. Bright and focused; long, searing and saline minerality. (PS)

13%
Drink
2022
-
2030
17.5

Wohlmuth, Steinriegl "Strohbart" Riesling 2019

Südsteiermark

Straden. Phyllitic red slate with quartz. 470 m elevation. Aged for 14 months on the fine lees in large used barrel.

Opening aromas of baked apples and orange peel; crisp and delightful. Supple and deep with a concentrated elegance. Nearly Mosel-like in its cool, floral complexity and filigreed presence. Elegant spice with an thrilling, stony finish. (PS)

13%
Drink
2022
-
2029
17

Wohlmuth, Edelschuh GSTK Riesling 2020

Südsteiermark

Straden. Phyllitic black and red slate with quartz. 460-530 m elevation. Aged in old 600-litre casks for 16 months.

Ripe apricots, green tea leaves, smoky slate accents and the comforting waft of brioche baking somewhere down the street. Bright and juicy on the citrus-laced palate, chalky finesse. Glides with a lithe, fluid energy across the complex palate and into a long lemony finish. (PS)

13%
Drink
2023

-
2030
17.5

Maitz, Sulz Welschriesling 2020 Südsteiermark

Ehrenhausen. Calcareous marl.

Wet-stone aromas, delicate citrus and apple and a fine, roasted nuttiness. Crisp and lithe with a delightful energy and lemon finish. (PS)

11%
Drink
2022
-
2027
16

Tement, Zieregg IZ GSTK Reserve 2018 Südsteiermark

Leutschach. Marl on coralline limestone. 30 months of ageing in neutral barrel. Organic. Rich, opulent, enticing, powerful. Opening spice trends towards indulgent, stopping just short of perfumed; a swirling eddy of earth, air, grass and stone. Marl soils lend weight, depth and most importantly complexity. Chiselled acidity and fresh, taut palate. Beautifully structured with a filigreed elegance and movement despite the daunting power within. Still a mere infant, with a long and beautiful future to come. (PS)

13.5%
Drink
2024
-
2040
18.5