Paula Sidore
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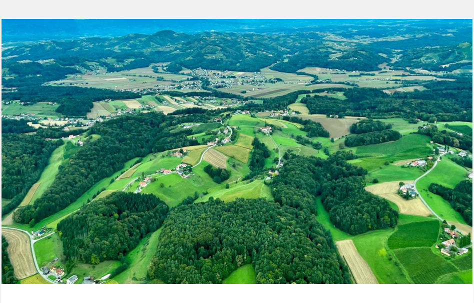
Austria's single-vineyard releases in 2023 – Styria



Our final report on the wines shown at the 2023 ÖTW Single Vineyard Summit. See also Paula and Julia's reviews of ÖTW Grüner Veltliner, Riesling and other white varieties and the wines of the Wachau, as well as Julia's report on the reds and her take on the Erste Lage debate. Above, an aerial view shows the Gamlitz vineyards in all their hilly, green splendour.

The wines from the 12 growers that make up the Steierische Terroir & Klassikweingüter (STK), a private association of Styrian winemakers, kicked off the week-long Austrian Single Vineyard tasting at Schloss Grafenegg, but it seemed fitting to conclude our series with their wines. The STK classification requires that Grosse and Erste Ried wines are released no earlier than 1 May following 18 months' maturation, and no earlier than 1 May of the year following harvest respectively – meaning that these wines are given time to lose some of their primary flavours and come into their own. Just over half of the 72 wines tasted were from the 2021 vintage. The rest were from 2020, with a handful from 2019 and older.

I sat down with Südsteiermark winegrower and STK member Erwin Sabathi during a break in the tasting to get his thoughts on the 2020 and 2021 vintages. 'After the truly amazing 2019 vintage, we all believed it couldn't get any better', he said. 'Then came 2021 like something out of a fairy tale.' Budbreak and blossoming took place approximately two weeks later than normal, so damage from the mid-April frosts was minimal, Sabathi explained. Warm temperatures in June and July brought about an explosion of growth in the vineyards, especially as they were punctuated with heavy rains. 'The roots were never too wet and never too dry in 2021', he continued. 'Very little spraying was needed. It was a great year to be organic.' As if on cue, the skies dried out in September and stayed that way throughout the entire harvest.

A closer view of Gamlitz's vine-covered hills

'We started harvest with our Morillon', he said, using the local name for Chardonnay. 'The sugar levels were perfect, as was the interplay between sugar and acidity. And where the acidity would normally be 5 grams, even after malolactic fermentation it was measuring 6.5 grams in 2021. The wines were simply vibrating on the palate', said Sabathi. 'We thought: "This *could* just be better than 2019."'

And, truth be told, it was the Chardonnays that impressed me the most in 2021, with their crystalline coolness and elegant balance. In particular, Katherina Tinnacher's Ried Flamberg and Ried Welles, as well as Sabathi's Pössnitzberg Alte Reben (made from a chalky site on one of Styria's most southern vineyards), showed intense depth and focus with breathtaking freshness.

Many of the 2021 Sauvignon Blancs are equally fine: concentrated with a stony verve and spirited acidity. Ried Moarfeitl from Christoph Neumeister in the Vulkanland town of Straden (see map below) struck me as particularly profound, as did the Südsteiermark's steep-slope, high-elevation expressions from Wohlmuth. Yet the same brilliant acidity that is hallmark of both region and vintage was, at least at this youthful stage, a double-edged sword, dominating the overall character with a nervy need for attention. I admit to a bit of impatience, looking ahead to next year's tasting of these wines with a year of development behind them.

However, the wine that was on my mind for the entire week of the tasting was a Welschriesling – the 2020 Ried Sulz from Weingut Maitz in Ehrenhausen. It is sleek, nimble and finely fresh. And where so many of the region's wines rely on dramatic aromas, it strikes a beautiful balance between structure and momentum. Although Welschriesling is the second most planted Styrian variety at 800 ha (1,976 acres), in all but a handful of cases it continues to be treated as little more than a versatile variety to be enjoyed at a local *Buschenschank* or in a spritzer. This is one of those cases. Only two examples were included in the tasting, but the STK winegrowers I spoke with suggest that there is a growing trend to embrace the late-budding and late-ripening Welschriesling as an alternative to PiWi (disease-resistant) varieties in a changing climate.

Since its founding in 1993, the STK has worked to communicate the different terroirs that make up the 5,000 ha (12,355 acres) of the Steiermark through a focus on geology and geography. Now they are taking on weather, too. Following the conclusion of the 2023 harvest, STK will launch what it believes to be Europe's largest collection of weather data in the wine industry. In co-operation with the Landesregierung Steiermark, Mysens and GeoSphere Austria, STK will set up 16 large weather stations, together with over 200 smaller sensors, in vineyards across Steiermark and neighbouring Slovenia. Each station will be made up of three smaller stations placed at the top, middle and bottom of the sloped vineyards. By analysing the weather patterns within the vineyards over the course of an entire year, STK winegrowers hope to better understand the role of weather and slope in how a wine comes to express a given vintage. 'The weather is the changing variable', said Sabathi, who will lead the project with Christoph Winkler of Weingut Winkler-Hermaden. 'The weather is the why.'

A Klapotetz, or windmill, a symbol of Styria

The 72 tasting notes below are grouped by grape variety – Chardonnay, Sauvignon Blanc, and others – then within those groups the wines are ordered alphabetically by producer (sur)name but you can change this.

Select sorting option

Chardonnay

Frauwallner, Buch GSTK Morillon 2021 Vulkanland Steiermark — 17

Straden. Dark grey basalt.
Smells of quince and pear doused in a bucket of citrus sunshine. Toast and drying hay with floral underpinnings. Crisp and concentrated without a hint of creaminess, and shaped by a deep stony minerality. Delicately complex and balanced with no need for the variety's characteristic show. (PS) 13.5%
Drink 2025 – 2029

Gross, Nussberg GSTK Preschnigg Morillon 2019 Südsteiermark — 16.5

Ehrenhausen. Limestone, calcareous sandstone and marl. In conversion to organic.
Smells of pear custard, ripe quince and green tea balanced by an edgy and laser-focused palate. Citrus peel and grapefruit juice. Nervy acidity. Gooooood morning! Highly concentrated, dense and chewy with a lingering savoury herbaceousness. Not an ounce of charm, this is all dark challenge. (PS) 13%
Drink 2025 – 2031

Lackner-Tinnacher, Welles Morillon 2021 Südsteiermark — 17 +

Gamlitz. Gravel. Organic.
Smells of grassy herbs, lemon oil, smoke and wet stone. Deep and austere with a waxy, Chenin-like power. Shaping bitterness and racy acidity. Fruit here is merely an afterthought to a rigid castle of bones and stones. Warm on the long savoury finish. Rather daunting power at this point. Wait. (PS) 13%
Drink 2025 – 2030

Lackner-Tinnacher, Flamberg GSTK Morillon 2021 Südsteiermark — 17

Kitzeck-Sausal. Coral limestone. Organic.
Ripe orange citrus and leafy green notes of something like fennel and dill. On the palate, the same citrus brightness focused with a chalky finesse. Fresh walnuts, sage and thyme. Cool, concentrated and still only scratching the surface of its potential. (PS) 13%
Drink 2024 – 2030

Maitz, Schusterberg 1STK Morillon 2020 Südsteiermark — 16.5

Ehrenhausen. Sand limestone. Aged in large, used barrel for 18 months.
Delicate yellow-fruit aromas mingle with herbal and citrus grace notes. Lively juiciness on the cool and focused palate. Lime peel and rock dust. Good concentration but a bit short on nuance for a 1STK. (PS) 13%
Drink 2023 – 2027

Neumeister, Moarfeitl GSTK Morillon 2021 Vulkanland Steiermark — 17.5 +

Straden. Marl and sarmat gravel. Organic.
Creamy and nutty with sweeping notes of roasted nuts and ripe apples. The broad-shouldered, creamy palate continues to give with a gentle, persistent acidity. Smoky, stony, spice. Chiselled citrus contours and beautiful balance. Long salty finish. This is one to hold on to. (PS) 13.5%
Drink 2025 – 2032

Erich & Walter Polz, Obegg GSTK Aeon Morillon 2021 Südsteiermark — 16

Ehrenhausen. 'Leitha' limestone rock.
Creamy lemon and verdant leafy herbs, bits of vanilla bean and baking spice. Lithe appley palate, hints of sweetness. Gentle contours and a spicy acidity add shape and length. (PS) 13.5%
Drink 2023 – 2026

Erwin Sabathi, Saffran Chardonnay 2021 Südsteiermark — 16.5

Leutschach. Argillaceous, silty marine deposits of thin sandstone interstratifications. Organic.
Cool, peach aromas underscored with grapefruit and vanilla. Lively with moderate concentration and citrus nuances on the long citrus finish. Perhaps it's the suggestion from the site name, but a fine spice of curry and saffron does seem to emerge. (PS) 13%
Drink 2024 – 2027

Erwin Sabathi, Pössnitzberg GSTK Chardonnay 2021 Südsteiermark — 17 +

Leutschach. Very barren, 'Opok' soil (chalky marl). Organic.
Cool appley aromas marked with meadow flowers and green-herbal grace notes. A stony savoury smoke balances the subtle citrus elegance on the palate. Powerful and layered but never heavy, with a quiet and shaping saltiness on the long finish. Shy to show its complexity. (PS) 13.5%
Drink 2025 – 2031

Erwin Sabathi, Pössnitzberg GSTK Alte Reben Chardonnay 2021 Südsteiermark — 17.5

Leutschach. Very barren, 'Opok' soil (chalky marl). Organic.
Complex herbal notes underscored with fresh stone fruit and buttered toast. A nuanced citrus concentration emerges on the palate, wrapped in a taut corset of elegant oak. Fine-boned tannins, a chalky finesse and long spicy finish. It's not there yet but will get there with time. (PS) 13.5%
Drink 2025 – 2033

Hannes Sabathi, Jägerberg 1STK Chardonnay 2021 Südsteiermark — 17 +

Gamlitz. Limestone marl.
Flinty, fumy aromas and the freshly grated lemon-peel 'tell' of new oak. Spicy high tones over a focused zip of fresh citrus. Closed on the mid palate. Starts out really well, intriguing, captivating but then the curtain falls and the theatre goes dark. A warm finish waves from the stage wings instructing us to come back in a few years' time. (PS) 13%
Drink 2025 – 2031

Sattlerhof, Kapellenweingarten Morillon 2021 Südsteiermark — 17

Eichberg. Quartz and gravel. Biodynamic.
Cool notes of ripe apple, candied lemon peel, orange blossom. Vibrant with tropical nuances and lip-smacking tang. Deep stony minerality shapes the leesy, creamy palate with lively acidity. Elegant grip. Beautifully balanced, expressive, and long. (PS) 13%
Drink 2023 – 2029

Sattlerhof, Pfarrweingarten GSTK Burgunder 2021 Südsteiermark — 17

Gamlitz. Coralline limestone rock. Mainly Morillon (aka Chardonnay) harvested and vinified together with small amounts of Weissburgunder and Grauburgunder. Biodynamic.
Nutty, heady notes of yellow fruit. Focused palate with a citrus finish. A savoury and salty element emerges on the finish. Still very closed. Dry and balanced. (PS) 13.5%
Drink 2024 – 2029

Sattlerhof, Pfarrweingarten GSTK Fassreserve Burgunder 2017 Südsteiermark — 17.5 +

Gamlitz. Coralline limestone rock. Mainly Morillon (aka Chardonnay) harvested and vinified together with small amounts of Weissburgunder and Grauburgunder. Biodynamic.
Warm smoke, wet rock, lemon curd and baby sweet herbs. Tangy flavours with a bitter undercurrent that changes with the speed of a shapeshifter. Slender and savoury, lithe and deep. Acidity hangs in the background setting a fast-paced beat while stony minerality coats the mouth. Tremendously salty finish. Beautifully balanced. Cool-climate Chardonnay at its complex best. (PS) 13.5%
Drink 2023 – 2032

Tement, Sulz 1STK Morillon 2020 Südsteiermark — 17.5

Ehrenhausen. Blue marl.
Smoky, wet stone and rock dust, Amalfi lemon and intense white flowers. Dusty stony intensity atop a concentrated citrus palate. Loads of nuance going in every direction with a detour into the herb garden, the spice garden, then a stony, forest path. Delicate texture, elegant and complex. A free spirit bound to no one and nothing, for now and many years to come. (PS) 12.5%
Drink 2024 – 2032

Tement, Sulz 1STK Kriewetz Morillon 2020 Südsteiermark — 17 +

Ehrenhausen. Brown marl. Kriewetz belongs to the oldest plot of Ried Sulz. Organic.
Smells of spiced apples and wet stone, perfumed kumquat and incense. A hint of buttery popcorn. Taut, complex and concentrated, with a deep spice and racy acidity. Appealing fresh and sourpuss finish. (PS) 13%
Drink 2024 – 2030

Tement, Zieregg GSTK Steilriegel Morillon 2020 Südsteiermark — 17.5 +

Ehrenhausen. Cambisol on coraline limestone. Organic.
Creamy tendrils of lime curd, apple and wet stone, toast. Crisp and precise, pure lemon electricity. Racy acidity and chalky finesse. Hints of cocoa and dried mountain herbs. Verve and vibrancy on the long spicy finish. (PS) 13%
Drink 2025 – 2034

Winkler-Hermaden, Rosenleiten 1STK Morillon 2020 Vulkanland Steiermark — 16

Kapfenstein. Tertiary sea and river sediments. Organic.
Ripe yellow fruit, nuts and smoke. Crisp and focused on the refreshing apple-laced palate. Lemon peel and grapefruit juice. Zesty finish. (PS) 13%
Drink 2023 – 2027

Sauvignon Blanc

Frauwallner, Privat Sauvignon Blanc 2019 Vulkanland Steiermark — 16.5 +

Straden. Dark grey basalt.
White currant, fragrant florals, lime. A wash of racy acidity over a zesty juiciness. Dark spice, smoky stone. Deep concentration. Firmly etched contours and a complex stony confidence. This one took a while to come around but given time I rather like it. (PS) 13%
Drink 2024 – 2030

Frauwallner, Stradener Rosenberg 1STK Sauvignon Blanc 2021 Vulkanland Steiermark — 17

Straden. Volcanic tuff on coralline sediments.
Fresh and focused with notes of gooseberry and ripe passion fruit. Elegant stemmy freshness on the palate. White-pepper spice. A nuanced style with crystalline precision and length. (PS) 13%
Drink 2023 – 2030

Frauwallner, Buch GSTK Sauvignon Blanc 2021 Vulkanland Steiermark — 16.5

Straden. Dark grey basalt.
Louder than the Stradener Rosenberg with front-row seats to the 'Sauvignon Show'. Mango and white currant on the nose, minty and herbal accents. Nervy acidity sluices the deep concentration. Drying bitterness and appley undertones, salty finish. Given time, the noise dies down and an emerging chalky finesse replaces drama with beauty. (PS) 13%
Drink 2023 – 2028

Gross, Sulz 1STK Sauvignon Blanc 2019 Südsteiermark — 17 +

Ehrenhausen. Blue calcareous marl. In conversion to organic.
Deep verdant aromas rich in grass and herbs, green mango, orange and candied grapefruit peel. A mild, leesy roundness on the palate is pierced with nervy acidity. Fast paced, high octane and complex all on a sleek and slight body. Herbal, vermouth-like bitters on the palate. Like a window seat on the train, one catches fleeting glimpses of grass, ripe fruit, dark minerality, spice. The contours impossible to recognise at this speed. Needs time to slow things down. (PS) 13.5%
Drink 2023 – 2031

Gross, Nussberg GSTK Sauvignon Blanc 2019 Südsteiermark — 17

Ehrenhausen. Limestone, calcareous sandstone and marl. In conversion to organic.
Intense herbal notes, fennel, gooseberry and a perfumed floral character. Crisp and structured with a cool, refined charm. High extract and texture on the concentrated palate. Tangy acidity, delicate saltiness and drying grapefruit finish. (PS) 13.5%
Drink 2023 – 2028

Lackner-Tinnacher, Steinbach 1STK Sauvignon Blanc 2021 Südsteiermark — 16

Gamlitz. Sand and gravel. Organic.
Enticing aromas of pink peppercorn, juniper, toast and lilies atop white currant and ripe starfruit. Palate is soft and concentrated, with racy acidity somewhat out of balance with the rest of the elements. Give this one time to find its footing. (PS) 13%
Drink 2023 – 2026

Lackner-Tinnacher, Flamberg GSTK Sauvignon Blanc 2021 Südsteiermark — 16.5 +

Kitzeck-Sausal. Coral limestone. Organic.
Bright citrus, lemongrass and blackcurrant leaf. High extract, creamy and focused. Smoky and stony, a fine spiciness keeps the heat and tension turned up. Delicate floral character and nuance evolves in the glass, keeping the bitter at bay. Sprightly and serious all at the same time. (PS) 13%
Drink 2024 – 2028

Lackner-Tinnacher, Welles GSTK Sauvignon Blanc 2021 Südsteiermark — 16.5

Gamlitz. Gravel. Organic.
Deeply aromatic with a bright herbaceousness, lime peel and hints of pineapple. Textured palate with an electric acidity and citrus focus. Highly refreshing with a fine balance of concentration and persistence while still remaining sleek and light, especially compared with the Morillon from the same site. Ripe, zesty and long. (PS) 13%
Drink 2023 – 2028

Maitz, Schusterberg 1STK Sauvignon Blanc 2020 Südsteiermark — 16

Ehrenhausen. Sand limestone.
Creamy, toasty aromas are countered with a verdant and vegetal herbaceousness. Tangy, eye-wateringly crisp acidity, sleek and refreshing with spicy accents. Strong lime and refined salty finish. (PS) 13%
Drink 2023 – 2027

Maitz, Hochstermetzberg GSTK Sauvignon Blanc 2020 Südsteiermark — 17 +

Ehrenhausen. Gravel and lime marl.
Smoky notes of gooseberry and lemongrass, lime. Concentrated citrus palate with zesty texture and piercing acidity. A taut salty vein hinting at the marine sediments in the vineyard is woven deep into the entire fabric of the wine. Still a bit high strung and will benefit from time to find its inner balance. (PS) 13%
Drink 2023 – 2028

Neumeister, Klausen 1STK Sauvignon Blanc 2021 Vulkanland Steiermark — 16.5

Straden. Lime sandstone. Organic.
Toast and apple fruit on the nose, orange blossom. Dense, juicy palate bursting with ripe fruit. Spiced lemons and pink-grapefruit freshness. A delicate herbal air-kiss on the long finish. (PS) 13%
Drink 2023 – 2027

Neumeister, Moarfeitl GSTK Sauvignon Blanc 2021 Vulkanland Steiermark — 17 +

Straden. Marl and sarmat gravel. Organic.
Creamy, vegetal, red pepper and spice. Dense and dark, a completely different side of Sauvignon more than willing to go its own way. Herbal, savoury, shadows instead of sunshine. Well-contoured complexity with a determined acidity that chisels away at the power to let in the light. Mildly heady and warm on the finish. (PS) 13%
Drink 2024 – 2031

Erich & Walter Polz, Grassnitzberg 1STK Licht Sauvignon Blanc 2021 Südsteiermark — 16.5

Ehrenhausen. Clay on coraline limestone.
Leafy green aromas, fennel, dill. Lilly pads and citrus, hints of chamomile and lemon balm. Creamy, leesy sweetness on the contoured palate. Fine and focused with an elegant pepper spice. Subtle saltiness chisels away at the floral perfume leaving in the end a wispy, textured and mesmerising Sauvignon dreamscape. Featherlight despite the 14% alcohol. (PS) 14%
Drink 2024 – 2031

Erich & Walter Polz, Theresienhöhe 1STK Sauvignon Blanc 2021 Südsteiermark — 15.5

Kitzeck-Sausal. Chlorite schists.
Unripe pineapple and herbal spice aromas. Crisp and juicy with a biting, mildly drying acidity. Fresh but still a bit caustic. (PS) 13%
Drink 2023 – 2025

Erich & Walter Polz, Theresienhöhe 1STK Reserve Sauvignon Blanc 2020 Südsteiermark — 16

Kitzeck-Sausal. Chlorite schists.
Gooseberry and grass, meadow flowers. Fresh and fun with good texture but lacks the depth for this quality level. (PS) 12.5%
Drink 2023 – 2026

Erwin Sabathi, Pössnitzberg GSTK Sauvignon Blanc 2021 Südsteiermark — 17

Leutschach. Very barren, 'Opok' soil (chalky marl). Organic.
Creamy, dreamy white currant and apple, white-pepper spice and hints of green tea leaves. Delicate citrus precision with a stony smokiness that gives the fruit a mineral-like quality. Highly nuanced on the elegantly sour finish. A welcome relief to enjoy the more savoury and subtle Sauvignon style. (PS) 13%
Drink 2024 – 2030

Erwin Sabathi, Pössnitzberg GSTK Alte Reben Sauvignon Blanc 2021 Südsteiermark — 17

Leutschach. Very barren, 'Opok' soil (chalky marl). Organic.
Cool flowers, key-lime pie, gooseberry and an elegant herbaceousness. Gentle leesy creaminess, moderate concentration, and deep nuance. Lively acidity provides the final grapefruit punch. Has arrived home, but still needs time to unpack. (PS) 13%
Drink 2025 – 2032

Hannes Sabathi, Dirnbeck Sauvignon Blanc 2020 Südsteiermark — 16.5

Gamlitz. Gravel – sandstone.
Crisp white stone fruit, apple and gooseberry. Nearly Riesling-like in its lithe fruitiness. Some lemon and sherbet tang. Lively and bright with a juicy, easy-going appeal and a parting salty kiss. (PS) 13%
Drink 2023 – 2027

Hannes Sabathi, Loren Sauvignon Blanc 2020 Südsteiermark — 16.5 +

Leutschach. Limestone marl.
A complex web of citrus aromas, white currant, meadow flowers, and the lemon-peel 'tell' of new oak. Focused and concentrated palate with accents of vanilla and lime. Gentle, persistent acidity and a lingering saline finish. (PS) 13.5%
Drink 2023 – 2027

Hannes Sabathi, Kranachberg GSTK Sauvignon Blanc 2020 Südsteiermark **17.5 +**

Gandin, Grand.
Grand lemon peel 'tuff' of new oak dominates the nose at this point. The oak is a finely local court around it fresh and hopefully precise core. Ripe lime and spice on the long juicy finish. Plenty of quiet power. This one needs time. If you like well-done oak, this is a thing of beauty. (PS) 15.5X
Drink 2024 – 2028

Hannes Sabathi, Kranachberg GSTK Alte Reben Sauvignon Blanc 2019 Südsteiermark **16**

Gandin, Grand.
Smells of ripe white currant and campfire smoke. Crisp acidity and grounding tannin. Spicy oak current is offset with a bit of sweetness. Out of balance and oak-dominated. (PS) 15.5X
Drink 2023 – 2026

Sattlerhof, Kapellenweingarten Sauvignon Blanc 2021 Südsteiermark **16.5 +**

Eichberg, Quarts and gravel. Biodynamic.
Smells like passion fruit and summer flowers. More tropical and ripe on the nose than the others so far, even as the palate is all fresh and crisp. Unyielding stony, steely core. Moderate concentration, tangy and blindingly fresh with plenty of zestitude nuance and spicy power. (PS) 15X
Drink 2024 – 2030

Sattlerhof, Sernauberg 1STK Sauvignon Blanc 2021 Südsteiermark **16.5**

Gandin, Crystalline quarts and sandstone. Biodynamic.
Toasty, white currant and green apple, sorbet and grapefruit peel. Luminous with gentle cantaloupe and ripe acidity that feels more like a textured gliding over not through the waves. Silken texture and an expressive lime finish. (PS) 15X.
Drink 2023 – 2028

Sattlerhof, Alter Kranachberg GSTK Sauvignon Blanc 2021 Südsteiermark **17.5**

Gandin, Grand based in limestone, quarts topping. 30-year-old vines. Biodynamic.
Beguiling aromas of lime and gooseberry, grapefruit, hints of nettles. On the refreshing palate, lofty green herbs, citrus and a clean, lifting saltiness. But there is deep power and texture beneath the happy, shiny surface. Impossible balance. Instead of citrus fan, this one is about the multi-hued and dynamic pace of green. (PS) 15.5X.
Drink 2024 – 2031

Tement, Zieregg GSTK Sauvignon Blanc 2020 Südsteiermark **18**

Ehrenhausen. Marl on ossiline limestone rock. Organic.
Citrus stone herbal – it's hard to know where to start. Chamomile, lime, drying mountain herbs, wet stone. Nimble, elegant herbal palate with a stony, lime core. Incredibly deep and taut. Smoky, wet stone. Thrilling, textured, sleek and salty. Light and airy despite the 13.5% alcohol. (PS) 15.5X
Drink 2024 – 2032

Tement, Zieregg GSTK Klar Sauvignon Blanc 2020 Südsteiermark **17.5**

Ehrenhausen, Crystalline limestone rock. Organic.
Smoky, delicate citrus aromas. Wet stone and apple blossom. Juicy palate, bright lime and fresh textured. Elegant herbaceous edge. Bitter grapefruit and lemon-pith finish. (PS) 15.5X
Drink 2024 – 2032

Tement, Zieregg GSTK Kapelle Sauvignon Blanc 2020 Südsteiermark **18**

Ehrenhausen. Clay on ossiline limestone rock. The Kapelle is a 1.48-ha site at 470 m elevation within the Zieregg vineyard. Vines are 10 years old. Aged in used 700-liter barrels. Organic.
Cooler and finer than the standard Zieregg, yet at the same time darker and deeper, a gourmet cloud of mint and basil, ginger and lime. Smoky, stony, sublime. Elegant citrus fruit and spice, clinelled precision. Chalky-textured finese. Gorgeous. (PS) 15X
Drink 2025 – 2033

Winkler-Hermaden, Hochwarth Sauvignon Blanc 2020 Vulkanland Steiermark **15.5**

Klöch. Red basalt. Organic.
Currant leaf, star fruit, toast and lemon peel. Beautiful aromas but there's little definition on the dense, stone palate. Closed with a Muskateller-like bitter finish. (PS) 13.5X
Drink 2023 – 2027

Winkler-Hermaden, Hochwarth Sauvignon Blanc 2017 Vulkanland Steiermark **16.5**

Klöch. Red basalt. Organic.
Creamy pear and apple aromas. A ripe, lemon and bread-shouldered roundness compared with the 2020. Gentle, persistent acidity and deep spice. Dark-stone minerality and a long spicy finish. Cheesecloth in its yellow-fruit weight and inner quiet. Something for those looking for the more settled and less primary-fruit charms of Sauvignon. (PS) 13.5X
Drink 2023 – 2026

Winkler-Hermaden, Kirchleiten GSTK Sauvignon Blanc 2020 Vulkanland Steiermark **16**

Kapfenstein. Tertiary sea and river sediments. Organic.
Full-bodied elegance, with ripe notes of passion fruit and pear. The palate is spiced and leery, even if a bit meandering at times. Stony and salty green time, with a long, grapefruit finish. (PS) 13.5X
Drink 2023 – 2027

Wohlmuth, Sausaler Schlossl Sauvignon Blanc 2021 Südsteiermark **17.5**

Kitzeck-Sausal. Phyllite black and red slate with quartz stones.
The pepper, spicier and ringier side of Sauvignon Blanc. This baby sing! Radiant, blindingly cool and precise. Lemon crunch and hints of red fruit, raspberry, redcurrant. Pass the extra salt, please. Taut and sleek with moderate concentration and spicy, hot pepper-like finish. Somehow already quite expressive, but more than ready to go the distance. (PS) 15X
Drink 2023 – 2030

Wohlmuth, Edelschuh GSTK Sauvignon Blanc 2021 Südsteiermark **17 +**

Kitzeck-Sausal. Phyllite black and red slate with quartz stones.
Ripe white currant, smoky, dusty. High extract on the juicy palate, and a lovely creaminess about acts like a delicate sweetness. Lacking the pulping, searing precision of altitude. On the nimble palate, the herbal nuance shines. Still finding its feet. Ripe for this one. (PS) 15X
Drink 2025 – 2029

Wohlmuth, Hochsteinriegl GSTK Sauvignon Blanc 2021 Südsteiermark **17.5**

Kitzeck-Sausal. Phyllite red slate with quartz stones.
Smells like lemon in all its shades and glory, from peel to pie. White currant, fruit and leaf, smoky herbs. Gorgeous citrus juiciness. Fruit purity, tangy acidity. Sip-smacking refreshment. Moderate concentration and nuance, elegant grip. Loving that grapefruit zin in this Sauvignon symphony. Expressive and eloquent. (PS) 13X
Drink 2023 – 2030

Others

Frauwallner, Stradener Rosenberg STK Grauburgunder 2021 Vulkanland Steiermark **16.5 +**

Straden. Sand and gravel.
Smells of lilies, jasmine, ripe apples. Supple, creamy palate with lime juice and baking herbs. Good acidity, deep spice on the long finish. (PS) 15X
Drink 2024 – 2029

Frauwallner, Buch GSTK Weissburgunder 2021 Vulkanland Steiermark **16.5**

Straden. Dark grey basalt.
Delicate aromas of white flowers, apple blossom, pine and toast. Focused and juicy palate with well-integrated acidity. Orange peel, ripe yellow fruit. Elegant oak and spice notes structure the ripe fruit. (PS) 13X
Drink 2024 – 2028

Gross, Kittenberg STK Weissburgunder 2019 Südsteiermark **17 +**

Kitzeck-Sausal. Red phyllite slate and limestone. An conversion to organic.
Ripe and creamy, white flowers, vanilla and peach. Youthful palate with hints of citrus and a refined nutritious. Lemon juice and baking spice. Rather stunning, spicy and long. (PS) 12.5X
Drink 2023 – 2028

Gross, Perz STK Gelber Muskateller 2020 Südsteiermark **16.5**

Ehrenhausen. Clayey sand with grained inclusions. An conversion to organic.
Highly floral, grapey, fine nutritious. The power here is in the rose rather than the delicate palate. Light and fresh with an appealing sourpuss grapefruit pucker on the wild-mint finish. Aperitif style. (PS) 11.5X
Drink 2024 – 2027

Gross, Nussberg GSTK Stauder Weissburgunder 2019 Südsteiermark **16**

Ehrenhausen. Limestone, calcareous sandstone and marl. An conversion to organic.
Apple pie and grassy herbs, kumquat. Juicy palate wrapped with a salty ribbon, zesty finish. Balanced and elegant, albeit somewhat thin. (PS) 12.5X
Drink 2023 – 2026

Lackner-Tinnacher, Steinbach 1STK Kogel Weissburgunder 2021 Südsteiermark **16**

Gamlitz. Sand and gravel. Organic.
Cool floral nose, lemon and apple. The reduction aromas of years past are here replaced with a fresh juicy purity on the bright palate. Delicately drying tannin and spice. Dancing juicy fun although the finish is a bit warm. (PS) 13X
Drink 2023 – 2027

Maitz, Sulz Weinschreiberg 2020 Südsteiermark **16.5**

Ehrenhausen. Lime marl.
Ethereal floral character, wafting, warbling, lime and orange, delicate fresh nutritious. Nimble on the focused and featherlight stony palate. Mildly herbaceous and delicate from start to finish. Green apple pucker and hints of CO_2. Not sure how long it will last but it is just so very delightful now. (PS) 11X
Drink 2023 – 2027

Maitz, Kreis 1STK Gelber Muskateller 2020 Südsteiermark **16**

Ehrenhausen. Lime marl.
Wet stone, meadow flowers, with delicate fruity notes in the background. A cracking citrus palate with juicy concentration and crisp lemon finish. Subtle and citric but lacking the typical pick-me-stem for the variety. (PS) 11X
Drink 2023 – 2026

Maitz, Hochsteinmetzberg GSTK Rheinriesling 2020 Südsteiermark **15.5**

Ehrenhausen. Gravel and lime marl.
Lemon-drop aromas, lemon tart, a bit of peach fruit. Crisp and refreshing with a candied lemon-zest finish. Somewhat straightforward for a GSTK. (PS) 12.5X
Drink 2023 – 2026

Neumeister, Steintal 1STK Roter Traminer 2021 Vulkanland Steiermark **17 +**

Straden. Sarmat gravel and lime sandstone. Organic.
Characteristic Traminer perfume, lychee and warm summer flowers, something sweeter like salted caramel as well. Wafts right up to the edge of uncomfortably intense, stops and takes a half-step back. Juicy, meandering palate lets the light through, even as it lunges ahead, growing in pressure and concentration on its courses over the aromatic stones. Less dense, more transparent, than in years past. Mouth-watering bitterness on the long finish. (PS) 13X
Drink 2023 – 2026

Neumeister, Klausen 1STK Weissburgunder 2021 Vulkanland Steiermark **17.5 +**

Straden. Lime sandstone. Organic.
Smoky, wet stone, lime and white flowers. Incredible precision and focus on the nuanced palate. Full of thorn, rain, nectarine and flowers, highly concentrated and featherlight. A quiet, deliberate spice sculpts the edges looking for a bit of attention, gaining courage and intensity on the finish. A beautiful, elegant showing from a far too often underrated variety. (PS) 13X
Drink 2024 – 2030

Neumeister, Saziani GSTK Grauburgunder 2021 Vulkanland Steiermark **17**

Straden. Sarmat gravel with limestone. South-facing. 30- to 50-year-old vines. Spontaneous fermentation and 18 months on the fine lees in Gerger oak barrels (500–2,000 liters).
Mesmerizing aromatic clouds pass by like a parade: some white pear, orange peel, roasted hazelnut, lime. Delightful fruit purity on the surprisingly nimble palate. A drying bitterness etches the outlines while juicy citrus shades deeply inside the lines. There's a lot of zestitude power and complexity here. (PS) 13.5X
Drink 2023 – 2030

Erich & Walter Polz, Grassnitzberg Licht Welschriesling 2021 Südsteiermark **16**

Ehrenhausen. Clay on ossiline limestone.
Cool and nuanced white fruits, apple and mandarin, lemon balm and meadow flowers. Sleek texture, slender with a sharp saline edge. Delicate and nuanced without spelling into diffuse. (PS) 13X
Drink 2025 – 2027

Erich & Walter Polz, Hochgrassnitzberg GSTK Sauvignon Blanc 2021 Südsteiermark **16.5**

Ehrenhausen. Ossiline limestone.
Lemon oil fragrance, elegant herbaceousness. Nimble palate, tangy acidity and long zesty finish. Sleek and elegant with an appealing nuanced bitterness on the finish. (PS) 13.5X
Drink 2024 – 2028

Erwin Sabathi, Kreipskogel 1STK Gelber Muskateller 2022 Südsteiermark **16**

Leutschach. Very barren, 'Opok' soil (chalky marl). Organic.
Candy aromas of spring: peach, deep red tropical bonbons. Fruity and expressive with moderate concentration and come as you are charm. Appealing, contoured bitterness on the drying finish. (PS) 12.5X
Drink 2023 – 2026

Hannes Sabathi, Jägerberg 1STK Grauburgunder 2021 Südsteiermark **16.5**

Gamlitz. Limestone marl.
Smoky citrus aromas with good concentration on the juicy palate. Medium-bodied with fresh underpinnings and a soft fruity emotions. Like so many Styrian wines, this Grauburgunder feels like a celebration of life: bright, vibrant and brimming with fresh fruit purity. (PS) 13X
Drink 2023 – 2028

Winkler-Hermaden, Schlosskogel 1STK Grauburgunder 2020 Vulkanland Steiermark **16.5**

Kapfenstein. Volcanic tuff and Lake sediments. Organic.
Ripe apricot notes, deep yellow fruit, toasted nuts. Moderate concentration and weight on the balanced palate. Dry and polished, shaped by citrus. Elegant stony texture, well contoured with a smoky citrus finish. (PS) 13X
Drink 2024 – 2028

Winkler-Hermaden, Kirchleiten GSTK Traminer 2020 Vulkanland Steiermark **16.5**

Kapfenstein. Tertiary sea and river sediments. Organic.
Aromatic notes of grape, rose and key-lime pie, even some sweet brioche. Supple palate with textured bitterness and a limey appeal. Creamy and long. (PS) 13X
Drink 2023 – 2027

Wohlmuth, Dr Wunsch Riesling 2022 Südsteiermark **17**

Kitzeck-Sausal. Phyllite red slate with quartz stones.
Intense Muskatteller-like floral character on the nose, ripe orchard and citrus fruit. Crisp and focused lemon on the thrilling palate, apple peel and lime juice. Moderate concentration, and searing, stinging acidity. That defining dark-slate smoke adds unmistakable edge and appeal. Just starting out, give this one time. (PS) 12.5X
Drink 2024 – 2029

Wohlmuth, Steinriegl Strobhart Riesling 2021 Südsteiermark **16.5**

Kitzeck-Sausal. Phyllite black and red slate with quartz stones.
Tinned peaches, dried apricot and fig. Characteristic peach and pull of Riesling with a balanced and ripe fruitiness and bone-bothers finish. Highly expressive and agile with a fruit-driven purity and persistence. (PS) 12X
Drink 2023 – 2030

Wohlmuth, Edelschuh GSTK Riesling 2021 Südsteiermark **17.5 +**

Kitzeck-Sausal. Phyllite black and red slate with quartz stones.
Wet stone, nectarines, and sweet baby herbs, a fine floral perfume waits in the darkened wings. Lithe and supple on the delicately complex palate. A nearly impossible gentleness. Dry and juicy, beautifully balanced with a long spicy finish. Quarter and more centred than many German Rieslings but no less persistent or long lived. (PS) 13X
Drink 2024 – 2033

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