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Austria's single-vineyard releases in 2023 – Riesling and other white varieties

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RIESLING

Rieslings from ÖTW estates tasted at the annual Single Vineyard Summit at Schloss Grafenegg. Also included here are whites from varieties other than Riesling and Grüner Veltliner. See Julia's report on the reds and on the Erste Lage debate, as well as Paula and Julia's review of Grüner Veltliner. Still to come: the wines of the Wachau and Steiermark. Photo of Kremstal's Grillenparz vineyard above courtesy of Austrian Wine/WSNA.

Julia writes As with the Grüner Veltliners, Paula and I split the Rieslings in the ÖTW tasting by region. I focused on Kremstal and Wien, while Paula tasted Rieslings from Kamptal, Traisental and Wagram. Thermenregion and Leithaberg whites, plus Wiener Gemischter Satz, were also on my radar, Roter Veltliners from Wagram were Paula's bag.

Most of the wines reviewed below are from the 2021 and 2022 vintages, which Paula compares from a climatic perspective in our introduction to the Grüner Veltliner review. Riesling was subject to the same conditions but was affected slightly differently in 2022 because it is a later developer, and is harvested later, than Grüner Veltliner.

As Andreas Wickhoff MW of Bründlmayer in the Kamptal explained to me on the first day of the tasting (his comments apply broadly both to the Kamptal vineyards and to those Kremstal vineyards that are north of the Danube), they had fine weather during the flowering of Grüner Veltliner, leading to potentially high yields and lower concentration – which wasn't helped by rain during late August and early September when the berries were susceptible to dilution. Growers felt compelled to pick even though ripening was not as complete as they might have hoped because acidity had dropped. That's why at Bründlmayer in 2022 they made 20% more Sekt than usual and halved the number of bunches in late June and early July to reduce the Grüner Veltliner yields. In the Erste Lage sites they also removed the bottom portion of the bunches so that the grapes remaining had more space and were less prone to fungal diseases. On the other hand, by the time Riesling got to the flowering stage, the weather was less propitious, resulting in some millerandage and therefore looser bunches, lower yields and more complete ripeness – after the September rains – for the later-ripening Riesling.

Peter Mandl of Stadt Krems and Stift Gottweig described 2022 as leaner and more 'classic' than 2021 but with lower acidity, but also 'transparent' and more obviously fruity. Franz Türk explained that the 2022 Rieslings are lower in acidity than the 2021s and, therefore, more approachable.

These impressions were confirmed by the Kremstal Rieslings I tasted. My four top-scoring wines were all from the 2021 vintage, with richness and freshness combined – and they typically revealed a little more complexity thanks to the extra year in bottle.

However, there are some very good 2022s. Salomon-Undhof's Kögl, for example, showed impressive depth of fruit while their Steiner Kögl was less open, more stony/mineral, but promises an even longer future whereas the Pfaffenberg seemed more typical of the vintage, with its expressive fragrance. The Stadt Krems Grillenparz (the Grillenparz vineyard is pictured at the top of the article) also showed notable concentration for 2022. Many others were relatively light and either delightfully and vibrantly fruity, for example Proidl's Ehrenfels, Petra Unger's Gaisberg, Vorspannhof Mayr's Marthal and Türk's Wachtberg, or less intense but more steely/salty, for example Nigl's Goldberg. So there are fine wines from both vintages but, as with the Grüner Veltliners, the 2021s have the upper hand in intensity of both flavour and freshness, even if the 2022s are more immediately approachable.

The **Thermenregion** producers who are members of the ÖTW showed classic wines from their local and distinctive Rotgipfler and Zierfandler grape varieties (plus a lone Chardonnay). All were from the 2022 vintage, which, according to Christian Reinisch of Johanneshof Reinisch, was particularly successful in their region. '2022 was cooler than 2021 and picked a week later. The wines have more freshness and higher acidity … Our wines are often a little bit rich so 2022 was good for us.'

Johanneshof Reinisch's Satzing Rotgipfler and Spiegel Zierfandler are particularly fine examples of this freshness. Stadlmann's Igeln Zierfandler, embodying the variety's typically higher acidity compared with that of Rotgipfler, was a precise balancing act between fruit and acidity.

Spiegel vineyard in the village of Gumpoldskirchen in the Thermenregion

ÖTW members from the **Vienna** region showed they can produce characterful Riesling as well as their unique, generally full-bodied white blends from the revived Gemischter Satz category. Hajszan Neumann's biodynamically certified (respekt-Biodyn) Steinberg Riesling is both ripe-fruited and sharply focused while Wieninger showed two Rieslings (also certified by respekt-Biodyn) from the Nussberg vineyards that would convert anyone allergic to austere, cool-climate Riesling to this finest of white varieties, which finds so many different expressions in Lower Austria's wine regions, as this tasting demonstrated.

Fritz Wieninger pointed out that 2021 was 'strongly affected by cool nights for the whole of August', resulting in 'deeper fruit and keeping the acidity levels quite high'. In 2022 they had much more rain in both September and October. He initially found the wines more dilute than the 2021s but they are 'very elegant'. His conclusion is that '2021 is a great vintage and 2022 a very good one'.

The Gemischter Satz were quite varied in style and quality and came from both 2021 and 2022. This wine can be made by blending specific varieties planted in neighbouring rows in the same vineyard or from a genuine – ideally old-vine – field blend in which the varieties are more randomly planted. While I do not have the exact details of the wines I tasted, I suspect – though this is more a hunch than a thesis – that the former is not necessarily a recipe for a complex wine. Wieninger excelled here, too, and Edelmoser's Sätzen 2021 showed that power and freshness can be a great combination.

Paula adds The **Kamptal DAC** permits only Riesling and Grüner Veltliner, and with 362 ha (895 acres) of the former, Kamptal represented a significant share of the Rieslings in the ÖTW tasting. Many of the better-known and Riesling-centric sites lie in the region's north, in vineyards defined by steep terraces and what the Austrians refer to as 'crystalline rock' (various types of gneiss and schist). The 2022 vintage marked a change to perhaps the best known of them: Heiligenstein. Its conglomerate-and-Permian sandstone slopes were officially split into three *Subrieden* (smaller, named parcels within the vineyard): Ried Heiligenstein, Ried Heiligenstein-Rotfels and Ried Heiligenstein-Steinwand. And in fact, in the tasting, each sub-site presented differently in the glass. The Rotfels and Steinwand impressed with their complexity and tension, with the latter featuring a distinctive stoniness, akin to its name (*Steinwand* means 'stone wall').

Overall, the Heiligensteins were unusually approachable in 2022, with lower acidity levels than in 2021, and stood out for their delicate and nuanced aromas – especially those that were picked before the rains in late October. The gneiss-grown Gaisbergs, while pretty, were more closed and left me somewhat wanting.

By contrast, 2021 was a far more classic vintage in the region, homogeneous with great ripeness and concentration, and a deep, characteristic Kamptal juiciness. After a number of hot years, the vines (and the growers!) enjoyed a return to the cool, extended vintages that have become more the exception than the rule.

An extracurricular tractor tour to Ried Spiegel in Feuersbrunn, just a ten-minute drive from Grafenegg, offered an informative view of the loess banks (up to 20 m/66 ft deep) that define the **Wagram** region. 'Loess is a sedimentary deposit at the midway point between sand/gravel and clay', explained ÖTW member Martin Diwald, pointing to a sheared loess bank. It 'embodies the best properties of each when it comes to water management'. This was a huge benefit in a challenging year such as 2022, where there was initially not enough water, then too much.

Wagram's deep banks of fine, sandy loess helped mitigate the uneven precipitation of 2022.

This also suited the region's specialty variety, Roter Veltliner, known for its inclination toward large bunches, high vigour and intense tropical aromas. The handful of wines presented in the tasting showed plentiful, but not overwhelming, aromas, with gentle acidity and moderate concentration. Examples from biodynamic grower Karl Fritsch and ÖTW's newest (and youngest) member Thomas Schuster impressed with their balance of fruit, freshness and characteristic spice.

The 84 Riesling tasting notes below are grouped by region. Within those groups they are ordered by vineyard site and then alphabetically by producer, with the name of the village given at the start of the italicised background notes. The 56 tasting notes for other whites are grouped by grape variety, and then ordered alphabetically by producer. All the notes can be reordered within their groups by vintage, appellation or score.

Select sorting option ▼

Riesling

Kamptal

Allram, Gaisberg 1ÖTW Riesling 2022 Kamptal 17.5 +

Zöbing. Certified sustainable (Nachaltig Austria).
Brilliant peach and nectarine. Here comes the sun! Focused, clarion fruit purity with contour and shape. Stunning curves and undulation, like waves on water. Elegant and understated refreshment. Loads of nuance and finesse. A finely spiced finish. Alcohol is well integrated. Complex and stony beauty. (PS) 13%
Drink 2024 – 2030

Dolle, Gaisberg 1ÖTW Riesling 2022 Kamptal 16

Kammern. Screwcap. Certified sustainable (Nachhaltig Austria).
Peach notes from nose to finish, marked with a bit of floral perfume. Elegant, salty minerality and a fine spice lift bring depth to the dry, fruit-driven, slender palate. A little imprecise and distracted on the finish. (PS) 13.5%
Drink 2023 – 2029

Birgit Eichinger, Gaisberg 1ÖTW Riesling 2022 Kamptal 16.5

Zöbing. Certified integrated production (IP) and sustainable (Nachhaltig Austria).
Layers and stages of delicate citrus delight, from pith to pie. Beautiful, tangy acidity and mouth-smacking freshness give way to a creamy fruitiness on the long finish. Refreshing and elegant. (PS) 13%
Drink 2024 – 2030

Schloss Gobelsburg, Gaisberg 1ÖTW Riesling 2021 Kamptal 17 +

Zöbing. The easternmost spur of the Gföhler Gneissplatte is characterised by slate-like paragneiss, amphibolite and mica. The Riesling terraces are among the oldest vineyards cultivated by Schloss Gobelsburg. Certified integrated production (IP) and sustainable (Nachaltig Austria).
Complex aromas of ripe stone fruit and toast. A rich and powerful spice is outlined with just enough fruit and stone to carry it all the way home. Lively, shaping acidity and delicate citrus finish. (PS) 13.5%
Drink 2024 – 2030

Hiedler, Gaisberg 1ÖTW Riesling 2021 Kamptal 16.5

Kammern. Certified integrated production (IP) and sustainable (Nachhaltig Austria).
Bright, peachy and lily-floral finesse. A jubilant, juicy and generous core layered with rocky spice. Delicate grip and zippy acidity. (PS) 13%
Drink 2023 – 2030

Hiedler, Gaisberg 1ÖTW Riesling 2022 Kamptal 17 +

Zöbing. Screwcap. Certified organic (EU BIO) and biodynamic (respekt-Biodyn).
Notes of cool nectarine, ripe blood peach, toast. Fine herbal clouds of fennel fronds and baby sweet greens. Deceptively pretty, with undulating waves of fruit, flowers and stone nearly, but not quite, masking the unyielding acidic backbone. Long finishing spice. The music is in the momentum – easy but steady. Like the Grüner Veltliner, the house style of nuance and restraint is on full display. (PS) 13%
Drink 2024 – 2030

Allram, Heiligenstein 1ÖTW Riesling 2022 Kamptal 17 +

Zöbing. South- and south-west-facing slope. Reddish brown sandstone with a high feldspar content, coarse conglomerates and minor siltstone. Certified sustainable (Nachaltig Austria).
Verdant herbaceousness, white flowers, apricot and the tiniest bit of stone-fruit goodness outlining all those fresh, green edges. Crisp and linear on the well-defined palate. A see-saw of spice and fresh green-apple sour somersault into the delicate citrus finish. (PS) 13%
Drink 2024 – 2034

Brandl, Heiligenstein 1ÖTW Riesling 2022 Kamptal 16.5

Zöbing. South- and south-west-facing slope. Reddish brown sandstone with a high feldspar content, coarse conglomerates and minor siltstone. Screwcap. Certified integrated production (IP) and sustainable (Nachaltig Austria).
Smells of sun-soaked apricots, white flowers, peppery spice. Lissom, and citrus, with small eddies of herb, spice and stone. A mouth-watering sourness brings edge to the balanced fruity charms. (PS) 13.5%
Drink 2023 – 2031

Bründlmayer, Heiligenstein 1ÖTW Riesling 2022 Kamptal 17.5 +

Zöbing. South- and south-west-facing slope. Reddish brown sandstone with a high feldspar content, coarse conglomerates and minor siltstone. Certified sustainable (Nachaltig Austria) and organic (EU BIO).
Smoky, stony and even a bit of flint scattered among grated lime peel, apricot and apple blossom. Filigreed fruit freshness hums a delicate and enchanting tune with a spicy backbeat and salty grace notes. Every year the wine grows quieter and more still, without losing an ounce of precision or depth. Although it will benefit from time, it is drinking beautifully now as well. (PS) 13%
Drink 2023 – 2032

Bründlmayer, Heiligenstein 1ÖTW Alte Reben Riesling 2021 Kamptal 18 +

Zöbing. South- and south-west-facing slope. Reddish brown sandstone with a high feldspar content, coarse conglomerates and minor siltstone. Certified sustainable (Nachhaltig Austria) and organic (EU BIO).
Smoky, stony, ripe orange and blossom flowers. This is both taut and juicy, with a mouth-watering green-apple sour freshness and lingering spice. Rock dust and lime peel, cardamom. Beautiful, balanced concentration shaped by crisp acidity. Fine, stony nuance. Lissom, lovely, and long. (PS) 13%
Drink 2023 – 2034

Ludwig Ehn, Heiligenstein 1ÖTW Riesling 2022 Kamptal 16.5

Zöbing. South- and south-west-facing slope. Reddish brown sandstone with a high feldspar content, coarse conglomerates and minor siltstone. Screwcap. Certified sustainable (Nachhaltig Austria).
Smells of spiced apricots and clementines. Dense, nearly chewy in its compact palate. An intense tug of war between spice and fruit. And still very closed as a result. (PS) 13.5%
Drink 2024 – 2030

Birgit Eichinger, Heiligenstein 1ÖTW Riesling 2022 Kamptal 17 +

Zöbing. South- and south-west-facing slope. Reddish brown sandstone with a high feldspar content, coarse conglomerates and minor siltstone. Certified integrated production (IP) and sustainable (Nachhaltig Austria).
Bitter-orange notes are woven into a verdant and yellow-fruit-braided grace. Juicy and playful on the limey palate, with a fresh and sour finish. Nuanced and complex with a long, saline finish. (PS) 13%
Drink 2024 – 2030

Schloss Gobelsburg, Heiligenstein 1ÖTW Riesling 2021 Kamptal 17.5

Zöbing. South- and south-west-facing slope. Reddish brown sandstone with a high feldspar content, coarse conglomerates and minor siltstone. Certified integrated production (IP) and sustainable (Nachhaltig Austria).
Perfumed peach notes lead seamlessly into a rich and vibrant palate busting with playful juiciness. Lime and spice, rock dust. Delicate, drying grip with precise, stony contours etched deep and true. Beautiful and nuanced and, given time, that characteristic orange blossom evolves. A compelling and eloquent expression. (PS) 13.5%
Drink 2023 – 2033

Hiedler, Heiligenstein 1ÖTW Riesling 2022 Kamptal 16

Zöbing. South- and south-west-facing slope. Reddish brown sandstone with a high feldspar content, coarse conglomerates and minor siltstone. Certified integrated production (IP) and sustainable (Nachhaltig Austria).
Ripe peach and incense-like spice, forest honey. Broad on the palate, with intense, creamy concentration, gentle acidity and a powerful, drying grip. (PS) 13.5%
Drink 2023 – 2029

Hirsch, Heiligenstein 1ÖTW Riesling 2022 Kamptal 17.5 +

Zöbing. South- and south-west-facing slope. Reddish brown sandstone with a high feldspar content, coarse conglomerates and minor siltstone. Screwcap. Certified organic (EU BIO) and biodynamic (Respekt Biodyn).
Perfumed spice with charming aromas of apple blossom and ripe orange and peach. And Orange Julius, just without the heavy cream. Generous fruit on the somewhat sweeter/riper palate, and a drying, zesty spice on the long finish. Easy to overlook this one as the quiet fruitiness belies the true depth. (PS) 13%
Drink 2023 – 2034

Jurtschitsch, Heiligenstein 1ÖTW Riesling 2021 Kamptal 17.5 +

Zöbing. South- and south-west-facing slope. Reddish brown sandstone with a high feldspar content, coarse conglomerates and minor siltstone. Screwcap. Certified sustainable (Nachhaltig Austria) and organic (EU BIO).
Ripe peach, yellow plum, captivating details of fallen apple and an ethereal herbal lift. A welcome change from the standard fruit and spice. Walnut skin and tangy citrus. And, yes, still a refined and defined spice on the lissom palate. Not to mention something mildly balsamic, juniper-like. Stony strength and structure lead into a surprisingly delicate finish. The darker, deeper side of Heiligenstein and one well worth exploring. (PS) 13%
Drink 2024 – 2034

Jurtschitsch, Heiligenstein 1ÖTW Alte Reben Riesling 2021 Kamptal 17 ++

Zöbing. South- and south-west-facing slope. Reddish brown sandstone with a high feldspar content, coarse conglomerates and minor siltstone. Certified sustainable (Nachhaltig Austria) and organic (EU BIO).
Deeper and denser than the regular Heiligenstein, with bewitching notes of spiced apricot. Eye-wateringly tart on the tightly woven palate – piercing acidity. Grapefruit freshness, grippy texture. Keeps to itself at this point and needs time. (PS) 13%
Drink 2025 – 2032

Leindl, Heiligenstein 1ÖTW Riesling 2022 Kamptal 16.5 +

Zöbing. South- and south-west-facing slope. Reddish brown sandstone with a high feldspar content, coarse conglomerates and minor siltstone. Certified sustainable (Nachhaltig Austria).
Aromas of apricot tart and toast. Completely mesmerizing in its juicy, perfumed indulgence. Tangy on the palate, with plenty of spice and green apricot. Taut and tart. A sourness emerges on the finish and carries through to the (appealingly) bitter end. The richness of the nose feels at odds with the astringency of the palate. (PS) 13%
Drink 2024 – 2032

Leindl, Heiligenstein 1ÖTW Riesling 2021 Kamptal 17.5

Zöbing. South- and south-west-facing slope. Reddish brown sandstone with a high feldspar content, coarse conglomerates and minor siltstone. Certified organic (EU BIO) and biodynamic (Respekt Biodyn).
Sweet, floral perfume, marked with ripe apple. Sour-fresh concentration on the slender palate. Highly textured and stonier than many of the other Heiligensteins, with a bitter-orange finish. Unafraid to show its bones and tensile strength; no time for charm. Walks right up to the edge of biting, extends one foot over and smiles. Those seeking a different face of refreshment will enjoy the challenge. An excellent food wine that needs time. (PS) 13.5%
Drink 2024 – 2034

Steininger, Heiligenstein 1ÖTW Riesling 2022 Kamptal 16.5

Zöbing. South- and south-west-facing slope. Reddish brown sandstone with a high feldspar content, coarse conglomerates and minor siltstone. Screwcap. Certified sustainable (Nachhaltig Austria).
A dreamscape of bright orange, wet rock, ripe apricot and spice. Characteristic right down to its stony, smoky core. Louder and less nuanced than some of the other expressions but nonetheless at ease with its dry, juicy and jubilant charms. (PS) 13%
Drink 2023 – 2032

Johann Topf, Heiligenstein 1ÖTW Riesling 2022 Kamptal 15.5

Zöbing. South- and south-west-facing slope. Reddish brown sandstone with a high feldspar content, coarse conglomerates and minor siltstone. Screwcap. Certified sustainable (Nachhaltig Austria).
Ripe-to-overripe citrus on the taut palate. Gentle acidity. Heavy, bitter spice on the warm finish. (PS) 14%
Drink 2023 – 2028

Weszeli Terrafactum, Heiligenstein 1ÖTW Riesling 2018 Kamptal 16.5

Zöbing. South- and south-west-facing slope. Reddish brown sandstone with a high feldspar content, coarse conglomerates and minor siltstone. Certified organic (EU BIO).
Fallen apple, spiced tart. Sleek and contoured palate with a multi-pronged appley character. Creamy concentration and a ripe-fruit finish. Does an excellent job of channelling the luminosity of the site, while respecting the heat of the vintage. (PS) 13%
Drink 2021 – 2032

Hirsch, Heiligenstein-Rotfels 1ÖTW Riesling 2022 Kamptal 18 +

Zöbing. Adjoins Ried Heiligenstein to the east, at an elevation of 240–350 m. Partially loosened red sandstone and feldspar-rich arkoses in the subsoil. Name refers to the red colouration of the rocks. Screwcap. Certified organic (EU BIO) and biodynamic (respekt-Biodyn).
Clarion citrus fruit and peach purity on the nose. Lime peel and a fine dusting of chalk. Concentrated and complex with sublime, stony depths underscored with a creamy, easy fruit. Finely spun acidity weaves the individual parts into a textured whole. Exceptional balance already, even as the expression is only in the starting blocks. (PS) 13%
Drink 2023 – 2033

Hirsch, Heiligenstein-Rotfels 1ÖTW Riesling 2021 Kamptal 17.5 +

Zöbing. Certified sustainable (Nachhaltig Austria) and organic (EU BIO).
Smells like wet stone and candied lemon peel. Mouth-watering, zesty freshness. Truly verdant and cool, with a fine herbaceousness of lemon balm and wild mint. Long, drying, herbal finish. Closed and citrusy on the palate at this point, but I have little doubt it will find its way there. (PS) 13%
Drink 2025 – 2035

Jurtschitsch, Heiligenstein-Steinwand 1ÖTW Riesling 2021 Kamptal 17.5

Zöbing. Adjoins Ried Heiligenstein to the north-west and is laid out in terraces. The subsoil consisted mainly of conglomerate and sandstone. In rare cases, remnants of loess topsoil have been preserved. The name refers to the steep stone terraces. Certified organic (EU BIO) and sustainable (Nachhaltig Austria).
Intense peachy character offset by a grassy herbaceousness. Piercingly fresh on the palate, with subtle fruit and deep spice. Unafraid to let the bones show; no need for the mask of fruit or cream. Stony, structured and true to its name. (PS) 13%
Drink 2025 – 2034

Johann Topf, Heiligenstein-Steinwand 1ÖTW Riesling 2022 Kamptal 16.5

Zöbing. Adjoins Ried Heiligenstein to the north-west and is laid out in terraces. The subsoil consisted mainly of conglomerate and sandstone. In rare cases, remnants of loess topsoil have been preserved. The name refers to the steep stone terraces. Screwcap. Certified sustainable (Nachhaltig Austria).
Perfumed spice, ripe apricot. A more nuanced palate with elegant citrus freshness. Moderate concentration and a notably grippy texture. Mouth-watering, sour finish. (PS) 13.5%
Drink 2024 – 2033

Brandl, Kogelberg 1ÖTW Riesling 2022 Kamptal 16.5

Zöbing. Underlying bedrock consists of crystalline rock, predominantly mica schist and amphibolite. Screwcap. Certified integrated production (IP) and sustainable (Nachhaltig Austria).
Fresh, clarion notes of nectarine and peach. Continued purity on the palate, with the added dimension and thrill of citrus spice. Concentrated and highly textured, with a hint of something creamy. Warming spice on the long finish. (PS) 13.5%
Drink 2024 – 2030

Leindl, Kogelberg 1ÖTW Riesling 2022 Kamptal 16.5

Zöbing. Underlying bedrock consists of crystalline rock, predominantly mica schist and amphibolite. Certified sustainable (Nachhaltig Austria).
Ripe, spiced apricot and clementine. A savoury, herbal underpinning adds complexity to the citrus palate. Persistent and playful all the way to the zesty finish. (PS) 13%
Drink 2024 – 2028

Steininger, Kogelberg 1ÖTW Riesling 2021 Kamptal 16.5

Zöbing. Underlying bedrock consists of crystalline rock, predominantly mica schist and amphibolite. Screwcap. Certified sustainable (Nachhaltig Austria).
Cool and stony. Delicate fruit aromas but woah is there some juice on the palate! Bright, juicy, refreshing. It's hard to say no, although I'm sure some of the fruit charm lies in the residual sugar that is on the palate. Tangy, bright and jubilant. Expressive and irresistible, if not terribly complex. (PS) 13%
Drink 2023 – 2029

Jurtschitsch, Loiserberg 1ÖTW Riesling 2021 Kamptal 17.5

Langenlois. Calcareous and loamy, derived from the underlying loess. In the higher parts, siltstones and sandstones emerge. At 213–283 m elevation. Screwcap. Certified organic (EU BIO) and sustainable (Nachhaltig Austria).
Spicy aromas with a notable balsamic bite. More savoury/herbal than sun-kissed citrus. Unexpectedly slender and rocky palate – moderate concentration and racy acidity. Sleek and elegant, with tremendous stony nuance and a mouth-watering, saline finish. (PS) 13%
Drink 2023 – 2032

Loimer, Loiserberg 1ÖTW Riesling 2022 Kamptal 17

Langenlois. Windy, with extreme temperatures. Rocky, non-calcareous brown earth overlying crystalline rock, some loess, and the occasional outcrop of marble. Certified organic (EU BIO) and biodynamic (Respekt Biodyn).
Candied lemon peel, peachy finesse and a stony/flinty smoke. Crisp and quiet. Subtle herbal lift and equal parts delicate and unrelenting grip. Mouth-watering citrus freshness and low-key charm; beautiful balance. Elevation can be felt here in the graceful, persistent restraint. (PS) 12.5%
Drink 2023 – 2032

Steininger, Seeberg 1ÖTW Riesling 2022 Kamptal 16.5

Langenlois. Shiny mica-schist bedrock with amphibolite intercalations overlain with silty, sandy brown-earth soils. Screwcap. Certified sustainable (Nachhaltig Austria).
Sleek, peachy delight with bright acidity and raw silk texture. A salty, mineral vein is coiled tightly around the ripe – stopping just short of sweet – fruit. Lithe and lean with more than enough room to grow. (PS) 13%
Drink 2023 – 2030

Weszeli Terrafactum, Seeberg 1ÖTW Riesling 2018 Kamptal 16.5

Langenlois. Shiny mica-schist bedrock with amphibolite intercalations overlain with silty, sandy brown-earth soils. Certified organic (EU BIO).
Intense aromas of fallen apples and Christmas spice. Surprisingly fresh acidity on a ripe and balanced palate. Won't be everyone's style, but a complex and confident expression that will appeal to those looking to bypass primary fruit and youthful impulsivity. (PS) 13%
Drink 2021 – 2028

Hiedler, Steinhaus 1ÖTW Riesling 2022 Kamptal 16

Langenlois. Dark amphibolite bedrock covered with loess, generally rocky and calcareous. Screwcap. Certified integrated production (IP) and sustainable (Nachhaltig Austria).
Delicate fruit purity – nectarine and apple. Lithe and spritely on the palate with a long, honest citrus finish. (PS) 13%
Drink 2023 – 2029

Steininger, Steinhaus 1ÖTW Riesling 2022 Kamptal 16.5

Langenlois. Dark amphibolite bedrock covered with loess, generally rocky and calcareous. Screwcap. Certified sustainable (Nachhaltig Austria).
Smells of sun-soaked blood peach and jasmine perfume. Good concentration on the mouth-filling palate, with a shaping undercurrent of acidity and a fine, drying spice. Jubilant, juicy, and bright. (PS) 13%
Drink 2023 – 2030

Bründlmayer, Steinmassl 1ÖTW Riesling 2022 Kamptal 17.5 +

Langenlois. Paragneiss and mica schist make up the crystalline bedrock covered by a layer of brown-earth soil. At 240–340 m elevation. Certified sustainable (Nachhaltig Austria) and organic (EU BIO).
Candied lemon peel and lily-pad aromas. Saline and citrus on the nascent, mouth-watering and lithe palate. A balanced freshness already both expressive and eloquent. (PS) 12.5%
Drink 2023 – 2033

Loimer, Steinmassl 1ÖTW Riesling 2021 Kamptal 17 +

Langenlois. Paragneiss and mica schist make up the crystalline bedrock covered by a layer of brown-earth soil. At 240–340 m elevation. Certified organic (EU BIO) and biodynamic (Respekt Biodyn).
Toast and citrus aromas. Spritely CO_2 does a two-step across the tongue. Racy, mouth-watering grapefruit tang. Verdant and herbaceous and so, so lively. A surprise wave of sea spray, both bracing and delightful, on the long grapefruit finish. Still extremely youthful and impulsive, but an honest, unadulterated delight. (PS) 12.5%
Drink 2023 – 2033

Weszeli Terrafactum, Steinmassl 1ÖTW Riesling 2018 Kamptal 15.5

Langenlois. Paragneiss and mica schist make up the crystalline bedrock covered by a layer of brown-earth soil. At 240–340 m elevation. Certified organic (EU BIO).
Riper spice and an intense balsamic tension of rosemary and juniper, in addition to the copious citrus fruit. Love the fallen apple, savoury and spice, but the acidity fails to shape and define. Not that its tasting tired but the horizon is not too far away. (PS) 12.5%
Drink 2021 – 2026

Johann Topf, Wechselberg Spiegel 1ÖTW Riesling 2022 Kamptal 16

Strass im Strassertale. Schist bedrock covered with loess, at 238–293 m. Screwcap. Certified sustainable (Nachhaltig Austria).
Generous notes of nectarine and blood peach. Soft on the palate, with good concentration and more than a bit of heat on the spicy finish. (PS) 13.5%
Drink 2023 – 2029

Kremstal

Proidl, Ehrenfels 1ÖTW Riesling 2022 Kremstal 16.5

Senftenberg. South- and south-east-facing at 249–321 m. Steep site with thin, rocky soils over schist and amphibolite, calcareous in places. Screwcap. Certified sustainable (Nachhaltig Austria).
This was the first Riesling I had tasted after many Grüners and the ntense limey citrus fruit was particularly striking, with a light, stony top note. Mouth-watering intensity and pure citrus depth. Dry and long and quite intense for a 2022. (JH) 13%
Drink 2025 – 2032

Petra Unger, Gaisberg 1ÖTW Riesling 2022 Kremstal 16.5

Stein. Mica schist and gneiss overlaid by loess at 208–347 m. Screwcap. Certified sustainable (Nachhaltig Austria).
Delightfully fragrant – mostly lemon but also a touch floral. Spicier with time in the glass. Precise and fresh rather than long and deep. Fruity but, for now at least, relatively simple, with marked acidity on the finish. (JH) 13%
Drink 2024 – 2029

Hermann Moser, Gebling 1ÖTW Kellerterrassen Riesling 2022 Kremstal 16

Rohrendorf. Loess soils at 205–305 m. Screwcap. In transition to organic.
Relatively simple citrus aroma, just lightly spiced. On the palate, firm and with unexpected depth and length. (JH) 13.5%
Drink 2024 – 2027

Vitikultur Moser, Gebling 1ÖTW Riesling 2022 Kremstal 15.5

Rohrendorf. Loess soils at 205–305 m. Producer known as Sepp Moser until the 2022 vintage. Certified organic (EU BIO) and biodynamic (Demeter).
Intense aroma of lime fruit and a hint of apricot. Broad and a bit flat on the palate, without the precise lines of more classic Riesling. Falls away on the slightly sour-fruited finish. (JH) 13%
Drink 2024 – 2027

Thiery-Weber, Gebling 1ÖTW Riesling 2022 Kremstal 16

Rohrendorf. Loess soils at 205–305 m. In transition to organic.
Clean, ripe citrus and peachy fruit. More power on the palate than I expected from the nose. Bone dry, taut and balanced but without great length. (JH) 14%
Drink 2024 – 2029

Geyerhof, Goldberg 1ÖTW Riesling 2021 Kremstal 17

Hollenburg. Warm spot in a basin at 250–265 m. Calcareous sandy-rocky soils and loess in some places. Certified organic (EU BIO) and biodynamic (Demeter).
On the nose, it is showing the complexity and intensity of 2021 already. Lots of apricot and non-sweet acacia honey and citrus on the palate. Rounded and fresh at the same time. Long, lime-fresh finish with an attractive but very slight grip in the texture. (JH) 13.5%
Drink 2024 – 2033

Nigl, Goldberg 1ÖTW Riesling 2022 Kremstal 16.5

Rehberg. Warm spot in a basin at 250–265 m. Calcareous sandy-rocky soils and loess in some places. Certified sustainable (Nachhaltig Austria).
Bright, limey citrus, also rather herbal. Firmly textured and notably salty on the finish. Could do with a little more intensity on the mid palate. Chewy, slightly phenolic and spicy on the finish. (JH) 13.5%
Drink 2024 – 2029

Stadt Krems, Grillenparz 1ÖTW Riesling 2022 Kremstal 17

Stein. South-facing terraces north of Stein. Lots of rock fragments, so the soil warms quickly. Loess in some places. Certified sustainable (Nachhaltig Austria).
Bright, limey citrus with a note of stone dust. Intense, pure and precise and of one of the most concentrated Kremstal 2022s in this line-up. Still very primary but promising for a long future. (JH) 13.5%
Drink 2025 – 2035

Petra Unger, Hinters Kirchl 1ÖTW Riesling 2021 Kremstal 17.5

Stein. South- and south-east-facing terraces just above Stein at 220–261 m. Vineyards on hard rock with dry soils. Screwcap. Certified sustainable (Nachhaltig Austria).
Lively lemon and lime fruit with a touch of spice. Still showing its primary colours, though that spice and a touch of cedar reveal the extra year in bottle. Firm, chewy and deliciously crisp, even salty, on the long finish. (JH) 13.5%
Drink 2024 – 2035

Nigl, Hochäcker 1ÖTW Privat Riesling 2022 Kremstal 16.5

Senftenberg. A rocky plateau at 249–381 m with a thick layer of humus and good water storage. Loess, where it has not been eroded to reveal the gneiss and schist. Certified sustainable (Nachhaltig Austria).
Peppery, herbal citrus aroma with just a touch of SO_2 that will soon disappear. Mouth-watering freshness, moderate intensity, openly fruity. Acidity quite prominent on the finish at the moment. (JH) 13%
Drink 2024 – 2029

Proidl, Hochäcker 1ÖTW Riesling 2022 Kremstal 17

Senftenberg. A rocky plateau at 249–381 m with a thick layer of humus and good water storage. Loess, where it has not been eroded to reveal the gneiss and schist. Screwcap. Certified sustainable (Nachhaltig Austria).
Smoky citrus, giving the fruit a more mineral quality. Firm, mouth-watering, sour-citrus purity and length. Piercing, salty finish. (JH) 13%
Drink 2024 – 2033

Geyerhof, Kirchensteig 1ÖTW Riesling 2021 Kremstal 17.5

Oberfucha. The oldest vineyards in the Oberfucha area. South- and west-facing site with only a thin layer of soil at 278–287 m. Certified organic (EU BIO) and biodynamic (Demeter).
Ripe, inviting citrus aroma with clementine sweetness. Open and generously fruity, with a firm depth of flavour. Persistent, too. (JH) 13.5%
Drink 2024 – 2035

Salomon Undhof, Kögl 1ÖTW Riesling 2022 Kremstal 17

Stein. South-facing narrow terraces north of Stein. Stony, poor soils over mica schist at 223–385 m. Screwcap. Certified sustainable (Nachhaltig Austria).
Vibrant lemon fruit, hint of stone dust. Deep in fruit, succulent, mouth-filling and pure, with great freshness to balance. More deeply fruited than many a 2022 Kremstal white. While it is aromatically open, it clearly needs time. (JH) 13.5%
Drink 2027 – 2035

Salomon Undhof, Kögl 1ÖTW Steiner Kögl Riesling 2022 Kremstal 17

Stein. South-facing narrow terraces north of Stein. Stony, poor soils over mica schist at 223–385 m. Certified sustainable (Nachhaltig Austria).
Beautifully fragrant and much more herbal than the straight Ried Kögl. And even more stony/mineral. Pure, tight, almost chalky citrus. Less open, longer. Bone dry and with a long future. (JH) 13.5%
Drink 2026 – 2038

Rainer Wess, Kögl Riesling 2021 Kremstal 16.5

Stein. South-facing narrow terraces north of Stein. Stony, poor soils over mica schist at 223–385 m. Certified sustainable (Nachhaltig Austria).
Very different from the Salomon Undhof 2022 rendition of this site: riper, denser, much spicier, with a sense of lees creaminess. Broad and spicy on the palate. The acidity very much in the background but hidden rather than absent. A big, broad, spicy style, even at this modest alcohol level, with length as well as breadth. Not my preferred style but for those who like a broad-shouldered Riesling. (JH) 12.5%
Drink 2024 – 2031

Vorspannhof Mayr, Marthal 1ÖTW Riesling 2022 Kremstal 16.5

Krems. Calcareous loess terraces at 231–301 m. Mostly south-facing. Screwcap. Certified sustainable (Nachhaltig Austria).
Bright, vibrant citrus aroma – simple and open. Really fruity and bright on the palate, too. Relatively uncomplicated but persistent and harmoniously fresh. (JH) 13.5%
Drink 2025 – 2029

Walter Buchegger, Moosburgerin 1ÖTW Riesling 2022 Kremstal 16

Gedersdorf. Generally south-facing at 245–272 m. Calcareous bedrock with a thick layer of loess and calcareous soils. Screwcap. Certified sustainable (Nachhaltig Austria).
Creamy and spicy lemon richness on the nose, matched on the palate. Straightforward, with a light and attractive grip on the finish and a spicy aftertaste. (JH) 13%
Drink 2024 – 2029

Malat, Pfaffenberg 1ÖTW Riesling 2021 Kremstal 17.5

Stein. Steep, south-east-facing terraces close to the river and therefore exposed to the wind and extremes of temperature. Hard, stony soils over schist and gneiss. Certified organic (EU BIO) and sustainable (Nachhaltig Austria).
Rich and almost oily on the nose, but an oily minerality. Ripe citrus and pear. Powerfully fruit-driven and pure at the same time. Rich but not heavy, with balancing and intense freshness on the finish. Broad but pulled in on the mouth-watering finish. (JH) 13.5%
Drink 2024 – 2036

Salomon Undhof, Pfaffenberg 1ÖTW Riesling 2022 Kremstal 17

Stein. Steep, south-east-facing terraces close to the river and therefore exposed to the wind and extremes of temperature. Hard, stony soils over schist and gneiss. Certified sustainable (Nachhaltig Austria).
Dusty, stony lemon aroma without the spice of the Malat 2021. More fragrant, almost floral. On the palate, that spicy character kicks in, with firm texture and long, fresh finish. (JH) 13%
Drink 2025 – 2032

Stift Göttweig, Pfaffenberg 1ÖTW Riesling 2022 Kremstal 16.5

Stein. Steep, south-east-facing terraces close to the river and therefore exposed to the wind and extremes of temperature. Hard, stony soils over schist and gneiss. Certified sustainable (Nachhaltig Austria).
Even more perfumed than the Salomon Undhof Pfaffenberg 2022. Both creamy and dusty at the same time. Chewy texture, relatively light but decent length. (JH) 13%
Drink 2024 – 2029

Rainer Wess, Pfaffenberg 1ÖTW Riesling 2021 Kremstal 16.5

Stein. Steep, south-east-facing terraces close to the river and therefore exposed to the wind and extremes of temperature. Hard, stony soils over schist and gneiss. Certified sustainable (Nachhaltig Austria).
A similar rich spice as in the Malat rendition but even more so. Here, there is more up front than on the finish, which is a bit abrupt. Slightly bitter aftertaste, firmly textured, but this does add to the freshness. (JH) 13%
Drink 2024 – 2031

Proidl, Pfeningberg 1ÖTW Riesling 2022 Kremstal 15.5

Senftenberg. Warm, south-west-facing slope that extends from the valley floor up to 270 m. Old river gravels lower down and schist and gneiss higher up. Screwcap. Certified sustainable (Nachhaltig Austria).
Powerful, sweet citrus nose marked by coconut but with the fruit open and expressive from the get-go. Salty, too. A little too much of that creamy-coconut effect for my palate, especially with what tastes like a sweet-sour finish. Even a little bitter/hard on the finish. (JH) 13.5%
Drink 2024 – 2027

Stadt Krems, Schreck 1ÖTW Riesling 2022 Kremstal 16

Stein. Steeply sloped vineyard with narrow terraces behind the town of Stein. Thin layer of loess and exposed to the wind. Certified sustainable (Nachhaltig Austria).
Lively, bright citrus fruit and a light note of spice – expressive even now. A little disappointing on the palate after the promising aroma: sour-fresh but with a lack of intensity on the mid palate. (JH) 13%
Drink 2024 – 2029

Stift Göttweig, Silberbichl 1ÖTW Riesling 2022 Kremstal 16

Furth. Facing north-east on a broad terrace. Sandy river gravels under loess and calcareous soils at 207–254 m. Certified sustainable (Nachhaltig Austria).
More open than Malat's 2021 version, with zippy lime fruit on the nose as well as a crushed-stone mineral quality. You can see the difference between the two vintages here: this is well made and precise but lacks the intensity of 2021, tailing off a little on the finish after the open, fruity first impression. Making the most of the vintage though. (JH) 13%
Drink 2024 – 2027

Malat, Silberbichl 1ÖTW Riesling 2021 Kremstal 17.5

Furth. Facing north-east on a broad terrace. Sandy river gravels under loess and calcareous soils at 207–254 m. Certified organic and sustainable (Nachhaltig Austria).
Subtle aroma marked as much by lees creaminess as by fruit. Opens up to lightly spiced, herbal citrus. Tight and stony at the same time. Real intensity on the palate, with the fruit starting to sing of clementine and piercing freshness. Very youthful and intense yet balanced. Breathtaking. (JH) 13%
Drink 2025 – 2035

Malat, Steinbühel 1ÖTW Riesling 2021 Kremstal 16.5

Palt. Silty soil over gravel and granulite (like gravel, but smaller). Mostly flat and north-facing at 203–228 m. Certified organic and sustainable (Nachhaltig Austria).
More scented than Malat's Silberbichel, delicately floral but still dominated by stony, crushed-stone citrus. Deep and a little chewy on the palate. Crisp acidity marked on the finish. Not as harmonious at this stage as the Silberbichel. (JH) 13%
Drink 2024 – 2031

Mantlerhof, Steingraben 1ÖTW Riesling 2021 Kremstal 16

Gedersdorf. Thin soils of loess with some clay in a gravelly structure on a steep slope, mostly south-facing at 204–249 m. Certified organic.
There's a creamy sweetness on the nose here (lees effect?) as well as fresh lime and linden-leaf aroma. Tight and very fresh but with only moderate intensity on the palate – surprising for a 2021 – though it is surprisingly persistent. (JH) 12.5%
Drink 2024 – 2029

Josef Schmid, Sunogeln 1ÖTW Riesling 2022 Kremstal 16.5

Stratzing. South-facing terraces at 331–385 m. Calcareous soils under gravel. Screwcap. Certified sustainable (Nachhaltig Austria).
Broader and spicier than some 2022 Rieslings, with a hint of white mushroom (but not in a negative sense). Firm, dry texture adds weight in the mouth and overall length. More weight than intensity. (JH) 13.5%
Drink 2024 – 2030

Walter Buchegger, Vordernberg 1ÖTW Riesling 2022 Kremstal 16

Gedershof. On the eastern edge of the Kremstal, and early ripening. Rocky soils with loess over calcareous subsoil at 205–244m. Screwcap. Certified sustainable (Nachhaltig Austria).
Dusty, crushed-stone and citrus aroma. Very crisp acidity, with just enough fruit to balance. Full-bodied for a 2022 Riesling. (JH) 14%
Drink 2024 – 2030

Türk, Wachtberg 1ÖTW Riesling 2022 Kremstal 16.5

Krems. An extensive vineyard on south-east-facing terraces at 259–391 m. Calcareous soil with a high silt content over gneiss and schist. Screwcap. In transition to organic.
Open, delicately spicy lemon and lime fruit. Open-fruited on the palate, too. On the lighter side, typical of the vintage, but well balanced within those limits and with a zesty fresh finish. (JH) 13.5%
Drink 2024 – 2029

Mantlerhof, Wieland 1ÖTW Riesling 2021 Kremstal 16.5

Gedersdorf. South- and south-east-facing at 203–250 m, protected by the higher terraces above. Calcareous and sandy wind-blown loess. Certified organic (EU BIO).
Piercing herbal-citrus and creamy nose. Really, really creamy on the palate, like their Steingraben 2021. This creaminess balances well with the crisp, bright fruit. Persistent, too, and a little bit salty on the finish. (JH) 13%
Drink 2025 – 2031

Traisental

Markus Huber, Berg 1ÖTW Riesling 2022 Traisental 16

Getzersdorf. Steep east-facing terraced slope at 241–334 m. Certified organic (EU BIO).
Rich and ripe on the nose. Yellow-fruit aromas of peach and pear, some delicate spice. A hint of CO_2 and a nearly-incense-like perfume. Green-appley finish. Pretty but lacking the expected depth and drive of a classified site. (PS) 13%
Drink 2023 – 2029

Dockner, Pletzengraben 1ÖTW Riesling 2022 Traisental 16

Inzersdorf. At 300–380 m. Certified sustainable (Nachhaltig Austria).
Ripe, perfumed nose of spiced peaches, toast and a subtle herbaceousness. Juicy and fresh, with continued vineyard peach and a bit of fruit sweetness on the finish line. Balanced but ultimately a bit thin, especially with the high alcohol levels, which give a bottom-heavy feel to the finish. (PS) 13%
Drink 2023 – 2029

Markus Huber, Rothenbart 1ÖTW Riesling 2022 Traisental 16.5

Inzersdorf. Some of the highest vineyards in the Traisental, up to 380 m above sea level. Sandy and rocky brown-earth soils of limestone-dolomite conglomerate. High iron and manganese content. Certified organic (EU BIO).
Crisp peach purity on the dry and nimble palate. Fresh, fast-paced agility, with a pink-grapefruit twang. Elegant, stony tension and admirable fruit restraint. (PS) 13%
Drink 2024 – 2031

Neumayer, Rothenbart 1ÖTW Riesling 2022 Traisental 17 +

Inzersdorf. Some of the highest vineyards in the Traisental, up to 380 m above sea level. Sandy and rocky brown-earth soils of limestone-dolomite conglomerate. Certified sustainable (Nachhaltig Austria). High iron and manganese content.
Smells like apricot and wet stone. A sleek and nuanced juiciness is stretched tightly between the poles of ripe and crisp. Not a hint of opulence on the slender palate. Elegant, herbal spice shades in the citrus freshness, with details and depth. Moderate concentration on a long, stony finish. (PS) 13%
Drink 2023 – 2032

Wagram

Leth, Brunnthal 1ÖTW Riesling 2022 Wagram 16

Fels am Wagram. Certified sustainable (Nachhaltig Austria) and organic (EU BIO).
Ripe, peachy apricot aromas with a dark clove spice. Supple palate with a snappy freshness and fruity kick. Zippy acidity moves this train quickly along the tracks. Bright and balanced. (PS) 13%
Drink 2023 – 2030

Diwald, Goldberg 1ÖTW Riesling 2021 Wagram 16

Grossriedenthal. Certified organic (EU BIO) and transitioning to biodynamic.
Lavish stone-fruit and citrus aromas – apple and orange. Supple, defined palate with a zippy acidity and deep, nuanced spice. (PS) 12.5%
Drink 2023 – 2029

Fritsch, Mordthal 1ÖTW Riesling 2021 Wagram 16.5

Ruppersthal. Sheltered south-west-facing vineyards at 257–331 m. Loess soils cover sand and gravel. Certified biodynamic (Respekt Biodyn) and organic (EU BIO).
Golden yellow in the glass. Flinty, smoky aromas with deep, perfumed spice. Ripe kumquat and mandarin on the supple, focused palate. Mouth-watering sour-freshness on the long finish. (PS) 12.5%
Drink 2023 – 2028

Wien

Cobenzl, Preussen 1ÖTW Riesling 2022 Wien 15.5

Nussberg. South- and south-east-facing site at 211–325 m on calcareous clay. Certified sustainable (Nachhaltig Austria), in conversion to organic.
Deep and creamy and with a suggestion of mealy oak obscuring the Riesling purity. Spicy, rounded. Fresh enough but rather heavy-handed and slightly bitter on the finish. Not my preferred style. (JH) 13.5%
Drink 2023 – 2027

Fuhrgassl-Huber, Preussen 1ÖTW Riesling 2021 Wien 16.5

Nussberg. South- and south-east-facing site at 211–325 m on calcareous clay. Screwcap. Certified sustainable (Nachhaltig Austria).
Less spicy than Wieninger's rendition of Ried Preussen Riesling 2022, but creamier. More intense, fruity citrus. On the palate, flavours of lemon and clementine. Mouth-watering and pure but not particularly intense, though it has a long finish. (JH) 13%
Drink 2024 – 2034

Mayer am Pfarrplatz, Preussen 1ÖTW Riesling 2022 Wien 16

Nussberg. South- and south-east-facing site at 211–325 m with limestone soils. Screwcap. Certified sustainable (Nachhaltig Austria).
Vibrant lemon and lime with a suggestion of SO_2, which I guess will disappear fairly soon. Full in the mouth, with masses of fruit flavour but only moderate depth. Sweet-sour finish. Rather simple. (JH) 14%
Drink 2024 – 2028

Wieninger, Preussen 1ÖTW Riesling 2022 Wien 17

Nussberg. South- and south-east-facing site at 211–325 m on calcareous clay. Certified organic (EU BIO) and biodynamic (respekt-Biodyn).
Smells a little riper than the Wieninger Ried Preussen Grüner Veltliner 2022. Spicier and less peppery. Ripe pears, deep and rich and beautifully fresh. So full of fruit you wonder if it is bone dry but I am pretty sure it is. Mouth-filling and still mouth-wateringly balanced. (JH) 13.5%
Drink 2024 – 2032

Wieninger, Rosengartel 1ÖTW Riesling 2022 Wien 17

Nussberg. Right in the middle of the Nussberg at 235–265 m on calcareous sandstone with quartz content. Certified organic (EU BIO) and biodynamic (respekt-Biodyn).
Ripe, peachy apricot aroma and spicy golden plum, just slightly savoury. Deep, rich, broad yet fresh, with a firm, chewy texture. That texture adds to the length. (JH) 13.5%

Drink 2024 – 2035

Edlmoser, Sätzen 1ÖTW Kalkstein Riesling 2021 Wien 16.5 +

Maurerberg. South- and south-east-facing at 251–313 m on limestone. Screwcap. Certified organic (EU BIO).
Subtle, lightly floral lemon aroma with a light stony/mineral edge. High acidity matched by the rounded, creamy texture. The finish slightly sweet-sour but has the intensity of 2021. Needs longer to mesh. (JH) 13%
Drink 2025 – 2033

Hajszan Neumann, Steinberg 1ÖTW Riesling 2022 Wien 17

Grinzing. Just south of Nussberg at 263–340 m on stony soils. Certified organic (EU BIO) and biodynamic (respekt-Biodyn).
Ripe with a touch of clementine on the nose, but fresh and stony, too. Intense fruit balanced by equally intense freshness. Full in the mouth and precise at the same time, with a long, gently spicy aftertaste. (JH) 13.5%
Drink 2024 – 2034

Other whites

Chardonnay

Alphart, Tagelsteiner 1ÖTW Chardonnay 2022 Thermenregion 16.5

Pfaffstätten. South-east-facing at 241–301 m. Screwcap. Certified organic (EU BIO).
Pale gold. Creamy, vanilla-laced citrus aroma. Deep in citrus fruit, with a bite of freshness that brings this to life and to a long finish. Not lean at all but streamlined and elegant. (JH) 13.5%
Drink 2024 – 2029

Markus Altenburger, Jungenberg Chardonnay 2021 Leithaberg 16.5

Jois. Schist with some limestone, slope up to 30 degrees, south-east-facing. Certified organic.
Smells golden and spicy but also fresh and stony. A conundrum at first. On the palate, too, there is a counterpoint, even a slight clash, between the sweetness of fruit and the high acidity. Not fully meshed and needs longer in bottle, I think. (JH) 13%
Drink 2023 – 2027
€35 RRP in Austria

Bayer-Erbhof, Martinsberg Chardonnay 2021 Leithaberg 16.5

Donnerskirchen. Limestone. First vintage of this wine. Certified sustainable (Nachhaltig Austria). Three days on the skins and fermented in small used barrels.
Both creamy and stony on the nose. Spicy citrus. Firmly textured with a slight tannic grip, which I really like in combination with the subtle citrus fruit. More stony than fruity. Elegant and a touch salty on the finish. (JH) 13%
Drink 2023 – 2027
€30 RRP in Austria

Birgit Braunstein, Guttenberg Chardonnay 2021 Leithaberg 16.5

Purbach. Limestone and schist. Certified biodynamic (respekt-Biodyn and Demeter).
On the nose, rich complexity of some bottle age. Ripe citrus with a touch of apricot and orange. Big, powerful wine. Deep and long rather than elegant. Spicy with a bit of heat on the finish. (JH) 14%
Drink 2023 – 2028
€32 RRP in Austria

Esterházy, Lamer Chardonnay 2021 Leithaberg 16

St Margarethen. Limestone, east-facing, 197–225 m. In conversion to organic.
Ripe and oaky on the nose but not overly sweet. Just a touch buttery. Likewise on the palate. A bit too much oak for the fruit here, but it has given a richly textured wine. (JH) 14%
Drink 2023 – 2027
€29 RRP in Austria

Toni Hartl, Thenau Chardonnay 2019 Leithaberg 16.5

Purbach. Limestone. South-east-facing, with cool winds from the north-west. Certified biodynamic (respekt-Biodyn and Demeter).
Subtle aroma of herby citrus and stony/mineral, with the merest hint of (attractive) smoky reduction. Creamy, fresh and very 'friendly'. Excellent harmony and a nicely dry-textured finish on a full-bodied wine. (JH) 14%
Drink 2022 – 2027
€46 RRP in Austria

Nehrer, Hummelbühel Chardonnay 2021 Leithaberg 16.5

St Georgen. Limestone, poor soils. Up to 310 m of elevation, south-east-facing. In conversion to organic.
Subtle, smoky citrus with a nice level of struck-match character, picked up on the palate, where it is balanced by creamy fruit and freshness. A harmonious whole and a long, lemony finish. (JH) 13.5%
Drink 2023 – 2028
€28 RRP in Austria

Nehrer, Krainer Chardonnay 2021 Leithaberg 16.5

St Georgen. Limestone and schist at 195–265 m. In conversion to organic.
Stony citrus aroma, subtle but sufficient fruit. Firmly textured and creamy on the palate. Harmonious and just fresh enough. (JH) 13.5%
Drink 2023 – 2027
€23 RRP in Austria

Hans & Anita Nittnaus, Bergschmallister Chardonnay 2021 Leithaberg 16.5

Jois. Schist with some limestone, north-west facing. Certified biodynamic (respekt-Biodyn).
Smells of stone dust and spice, with deep but not sweet citrus and herbs underneath. Firmly textured, bone dry and deliciously fresh. Structured more than fruity but there's fruit holding the centre of gravity. I love the bone-dry finish. (JH) 14%
Drink 2023 – 2029
€30 RRP in Austria

Hans & Anita Nittnaus, Freudshofer Chardonnay 2021 Leithaberg 17

Jois. Limestone at 160–200 m and facing south-east. Certified biodynamic (respekt-Biodyn).
This smells more richly fruited and sunnier than the Bergschmallister but still dominated by a stony/mineral, salty character. Powerful but refined wine. Deliciously dry and structured and masses of tension after the initial impression of fruit. May well age longer than my drink dates suggest. (JH) 14%
Drink 2023 – 2028
€30 RRP in Austria

Stefan Zehetbauer, Steinberg Chardonnay 2021 Leithaberg 15.5

Oslip. Schist, south-west-facing at 178–207 m.
Lightly scented with herbal citrus, a slight dusty overlay and a mealy note. Then intense and creamy on the palate; sweet and sour between fruit and acidity. Not (yet) in balance? (JH) 14%
Drink 2024 – 2027
€20 RRP in Austria

Neuburger

Feiler-Artinger, Umriss Neuburger 2021 Leithaberg 17

Rust. Limestone, the steepest site in Rust, south-east-facing at 121–181 m. Certified biodynamic (respekt-Biodyn).
The most intensely fruited of the Neuburgers I have tasted from Leithaberg so far; still nutty but also peachy, green-fruited and spiced. Open and complex. Powerful and spicy, that spicy/nutty character compensating for the modest acidity. Long, spicy, almost sour-tasting finish. (JH) 13.5%
Drink 2023 – 2028
€19.50 RPP in Austria

Remushof Jagschitz, Himmelfahrt Neuburger 2020 Leithaberg 16

Oslip. Limestone and schist.
Creamy, mealy, nutty aroma with a richness and breadth that might be the result of more time in the bottle. Fat and spicy and needs more freshness for balance. Nicely textured and full of flavour but might be tiring after one glass. (JH) 13.5%
Drink 2022 – 2025
€17 RPP in Austria

Tinhof, Golden Erd Neuburger 2021 Leithaberg 16.5

Eisenstadt. Limestone, poor soils, south-east-facing at 250–300 m. Certified organic.
Ripe, rich creamy-lees aroma, becoming really nutty with air. Firm, dry and with notable tannin texture that increases the freshness. (JH) 13.5%
Drink 2023 – 2027
€42 RPP in Austria

Tinhof, Oberberg Neuburger 2021 Leithaberg 17

Eisenstadt. This vineyard is a Tinhof monopole. Poor limestone soil up to 200 m, south-facing. Certified organic.
Creamier and less nutty than the Golden Erd bottling. Fruitier, too. On the palate, more assertive, deeper and that nutty character showing, with a marked salty aftertaste. Fresher and, overall, a deeper, longer wine. (JH) 13%
Drink 2023 – 2029
€64 RPP in Austria

Roter Veltliner

Josef Fritz, Mordthal 1ÖTW Roter Veltliner 2022 Wagram 16

Ruppersthal. South-west-facing sheltered vineyards. Loess soils cover sand and gravel, at 257–331 m. Certified sustainable (Nachhaltig Austria) and organic (EU BIO).
Bright citrus-fruit aromas, ginger spice and smoke. Ample fruitiness laced in an acid corset and long, zesty finish. Plays it close to the chest right now. (PS) 13%
Drink 2024 – 2028

Josef Fritz, Steinberg 1ÖTW Roter Veltliner 2022 Wagram 16 +

Ruppersthal. Loess soils atop quartz-rich sandy gravel, at 223–331 m. Certified sustainable (Nachhaltig Austria) and organic (EU BIO).
Toast, kumquat and spiced pear. Juicy, with moderate concentration and defined contours. Herbal freshness on the sweet-sour finish. Light-footed and elegant. (PS) 13%
Drink 2023 – 2028

Fritsch, Steinberg 1ÖTW Roter Veltliner 2021 Wagram 16.5 +

Ruppersthal. Loess soils atop quartz-rich sandy gravel, at 223–331 m. Certified biodynamic (Respekt Biodyn) and organic (EU BIO).
Wide, sweeping aromas of lemon tart, apple and Mirabelle plum with wisps of smoke and wet stone. A refreshing, sleek palate of perfectly apportioned and characteristic spice. Long and appley finish. (PS) 12.5%
Drink 2023 – 2026

Leth, Scheiben 1ÖTW Roter Veltliner 2022 Wagram 16

Fels am Wagram. Sloping terraces, at 230–285 m, with a south to south-east orientation. Calcareous sandy loam rests on top of metre-deep layers of loess. Beneath the loess is consolidated gravel. Certified sustainable (Nachhaltig Austria) and organic (EU BIO).
Enticing notes of white current and apricot – perfumed citrus. Moderate concentration, generous and easy fruit, and lavish spice on the long finish. (PS) 13%
Drink 2023 – 2028

Schuster, Berg Eisenhut 1ÖTW Roter Veltliner 2022 Wagram 16.5 +

Gösing. 300–350 m above sea level, making it one of the highest in the Wagram. South-east-facing and partially terraced. Quartz-rich sandy soil with yellow and red gravel. Certified organic (EU BIO).
Deep aromas of spice and earth with hints of dried apple and pear. Rich fruit purity on the full-bodied but fresh palate. Supple spice with heat and heft. (PS) 13.5%
Drink 2023 – 2028

Rotgipfler

Alphart, Rodauner 1ÖTW Rotgipfler 2022 Thermenregion 16.5

Traiskirchen. East- and south-east-facing at 215–240 m. Complex soils, mainly deep and calcareous. Screwcap. Certified organic.
Crisp aroma of lemon and lime. On the palate, more intense than I expected. Very fresh, with more obvious acidity than in some Rotgipflers tasted, but no lack of peachy fruit on the finish. Firm, mouth-filling and long. (JH) 13%
Drink 2023 – 2028

Alphart, Rodauner 1ÖTW Top Selektion Rotgipfler 2022 Thermenregion 16.5

Traiskirchen. East- and south-east-facing at 215–240 m. Complex soils, mainly deep and calcareous. Screwcap. Certified organic (EU BIO).
Ripe, creamy but still a lively aroma of stone fruit and pears. Smells gently creamy/mealy, too. Firmly textured, with good balance between fruit and crisp acidity, but not especially intense in the middle. (JH) 13.5%
Drink 2024 – 2028

Leo Aumann, Flamming 1ÖTW Rotgipfler 2022 Thermenregion 16.5

Baden. South-facing site at 230–260 m. Screwcap. Certified sustainable (Nachhaltig Austria).
Ripe and peachy aroma – smells gentle and generous. Hint of SO_2 initially. Deep, mouth-filling and packed with stone fruit and just a touch of pear drops (extreme youth). Plenty of freshness, too. (JH) 13.5%
Drink 2023 – 2027

Leo Aumann, Rodauner 1ÖTW Rotgipfler 2022 Thermenregion 16

Traiskirchen. East- and south-east-facing at 215–240 m. Complex soils, mainly deep and calcareous. Screwcap. Certified sustainable (Nachhaltig Austria).
Peppery, fresh pears on the nose with a layer of peachy vanilla. A little bit harsh on the palate; not quite harmonising fruit and acidity. And a suggestion of heat on the finish. (JH) 14%
Drink 2023 – 2025

Leo Aumann, Wiege 1ÖTW Rotgipfler 2022 Thermenregion 16.5

Baden. Facing east and south-east at 267–328 m. Limestone with some iron. Screwcap. Certified sustainable (Nachhaltig Austria).
Lively peach aroma with a touch of spice and ripe pear. Really spicy on the palate, too. Gently chewy texture. Satisfying and fresh at the same time. Great balance. (JH) 14.5%
Drink 2024 – 2028

Heinrich Hartl, Kreuzweingarten 1ÖTW Rotgipfler 2022 Thermenregion 16.5

Gumpoldskirchen. South-east-facing at 245–280 m. Screwcap. Certified organic (EU BIO).
Spicier than the Aumann Flamming. Intense pear fruit on the nose and that spice (oak) on the palate. Firm, slightly smoky, harmonious and fresh. A slightly savoury aftertaste. (JH) 12.5%
Drink 2024 – 2027

Johanneshof Reinisch, Satzing 1ÖTW Rotgipfler 2022 Thermenregion 17

Gumpoldskirchen. South-east-facing at 261–313 m. Medium-to-deep silty loam and clay. Certified organic (EU BIO).
Stony citrus and a touch of just-ripe apricot laced with golden spice, lifted by a leafy, herbal top note. Firm texture. Really dry, balanced by the freshness. Long and well integrated. (JH) 14%
Drink 2024 – 2029

Landauer-Gisperg, Bockfuss 1ÖTW Rotgipfler 2022 Thermenregion 16.5

Baden. Faces east-north-east, at 250–300 m. Screwcap. Certified organic.
Dusty lime and peach, with a suggestion of vanilla on first impression. Juicy, bright and full of ripe stone fruit, with a long, powerful finish. (JH) 13.5%
Drink 2023 – 2025

Schneider, Tagelsteiner 1ÖTW Rotgipfler 2022 Thermenregion 16.5

Pfaffstätten. South-east-facing at 241–301 m on calcareous clay and marl. Screwcap. Certified organic (EU BIO).
Smells sweeter and riper than the Johanneshof Reinisch Satzig just tasted and more obviously oaked (spice/vanilla). Creamy, cool, fresh and harmonious with a delicious aftertaste of apricots. (JH) 13.5%
Drink 2023 – 2027

Stadlmann, Tagelsteiner 1ÖTW Rotgipfler 2022 Thermenregion 16.5

Pfaffstätten. South-east-facing at 241–301 m on calcareous clay and marl. Certified organic (EU BIO) and sustainable (Nachhaltig Austria).
This smells initially as if there is a touch of botrytis (apricot/orange) but also lots of fresh pear fruit. Spicy and rich with enough depth on the mid palate to balance the crisp acidity. Long, spicy, orange-inflected aftertaste. (JH) 13.5%
Drink 2024 – 2029

Weißburgunder/Pinot Blanc

Bayer-Erbhof, Kapellenjoch Weissburgunder 2021 Leithaberg 16.5

Donnerskirchen. Limestone and schist. East-facing at 141–151 m. Certified sustainable (Nachhaltig Austria).
Pure, fresh, creamy citrus aroma with a hint of crushed stones. Bright, fresh and precise. Not especially fruity but harmonious and with decent length, excellent freshness. (JH) 13%
Drink 2023 – 2028
€27 RRP in Austria

Christ, Falkenberg 1ÖTW Weissburgunder 2021 Wien 16.5

Bisamberg. East- and south-east-facing at 240–238 m on an easterly slope of the Bisamberg. Shell limestone soils. Certified organic (EU BIO).
Spicy, creamy aroma with notes of clementine and ripe, spicy pears. Deep, chewy but with a lightness of touch on the finish and excellent freshness at the very end. (JH) 13.5%
Drink 2024 – 2028

Cobenzl, Seidenhaus 1ÖTW Weissburgunder 2022 Wien 16

Grinzing. Highest vineyard in the Vienna wine region at 362–376 m on stony soils. South- and south-east-facing. Certified sustainable (Nachhaltig Austria), in conversion to organic.
Creamy, oaky vanilla notes dominate the fruit on the nose and the palate, with a sweet-sour aftertaste. Plenty of fruit and freshness, but the origin seems obscured by the winemaking. Sweet-sour finish. (JH) 13%
Drink 2024 – 2028

Edlmoser, Himmel 1ÖTW Kalkstein Weissburgunder 2021 Wien 17

Maurerberg. Vines at 297–320 m on limestone. Screwcap. Certified organic (EU BIO).
Smells as if there is a touch of botrytis here in apricot notes, but perhaps it is just fruit sweetness. Likewise on the palate, this is intense, ripe and richly fruited, with spice and a rounded fullness in the mouth to balance the high acidity. Deep fruit in this particular, ripe-fruited style. (JH) 14%
Drink 2024 – 2029

Fuhrgassl-Huber, Schenkenberg 1ÖTW Weissburgunder 2021 Wien 16.5

Grinzing. South- and south-east-facing at 251–313 m on stony limestone. Screwcap. Certified sustainable (Nachhaltig Austria).
Intense, ripe greengage and citrus aroma, with what seems to be an oak woodiness and creamy/mealy texture. There's an unusual flavour on the palate that detracts a little from the purity of the fruit. A little bitter and woody, as if the barrels are intruding, but it may settle down to something more seamless with longer in the bottle. Excellent freshness to help in that ageing process. (JH) 13%
Drink 2024 – 2028

Hajszan Neumann, Gollin 1ÖTW Weissburgunder 2022 Wien 17

Nussberg. South- and south-east-facing at 222–276 m on limestone. Certified organic (EU BIO) and biodynamic (respekt-Biodyn).
Pure, ripe pear and stone fruit mediated by the freshness of crushed stones. Intense in the context of this vintage: fruit and acidity both hitting a peak at the same point. Still in its primary-fruit stage but with the structure to allow it to age well. (JH) 13.5%
Drink 2024 – 2032

Prieler, Haidsatz Pinot Blanc 2021 Leithaberg 17

Schützen. Limestone and schist, north-facing at 139–156 m. 70-year-old vines. Two days' skin maceration. Went through malolactic conversion during alcoholic fermentation, which starts in tank and ends in big casks. Certified organic.
Delicate note of struck match does not obscure the pure lemon and apple fruit. Oak spice on the palate, with a core of fruit and a long, fresh, deliciously dry finish. More subtle than the Wagentristl Kreidenstein 2021 just tasted. (JH) 13.5%
Drink 2023 – 2028
€35 RRP in Austria

Prieler, Steinweingarten Pinot Blanc 2021 Leithaberg 17

Schützen. Limestone, north-east-facing, with big rocks. At 147–216 m. Vines c.30 years old. Two days' skin maceration. Alcoholic fermentation starts in tank and ends in big casks and amphora. No malolactic conversion simply because the pH was low. Certified organic.
Distinctive aroma that is both stony/mineral and floral, both pretty and serious. Spicy, oaky but not over-oaked, with a touch of struck match. Intense, sustained and really taut and fresh on the finish. Needs time to unfurl. (JH) 13.5%
Drink 2024 – 2028
€42 RRP in Austria

Tinhof, Golden Erd Weissburgunder 2021 Leithaberg 16.5

Eisenstadt. Limestone, poor soils, south-east-facing at 250–300 m. Certified organic.
Much more open, floral and fruity than the Bayer-Erbhof Kapellenjoch. And more fruit sweetness on the palate, though that sweetness is balanced by the acidity. Straightforward, pure-fruited, deep and sustained. (JH) 14%
Drink 2023 – 2026
€42 RRP in Austria

Wagentristl, Kreidestein Weissburgunder 2021 Leithaberg 16

Müllendorf. Very poor limestone soils, south-west-facing, at 265–310 m.
Noticeably oaky on the nose – mealy, creamy, spicy and slightly buttery. Likewise on the palate: full and spicy. For those who like their oak – but it is well integrated with the ripe citrus and pear fruit. A big wine. (JH) 13.5%
Drink 2023 – 2026
€25 RRP in Austria

Stefan Zehetbauer, Satz Pinot Blanc 2021 Leithaberg 16

Schützen. Limestone, north-west-facing at 130–155 m.
Ripe and spicy but also with a marked note of reduction (struck match). Equally marked on the palate, where the acidity is a little prominent. Nice components but not fully meshed (yet?). (JH) 13.5%
Drink 2023 – 2026
€20 RRP in Austria

Wiener Gemischter Satz

Christ, Wiesthalen 1ÖTW 2021 Wiener Gemischter Satz 16.5

Bisamberg. In the eastern spur of the Bisamberg. Sandstone and loess at 220–307 m. Certified organic (EU BIO).
Sweet, generous stone fruit. Full-bodied, weighty but not heavy thanks to the seam of freshness which runs to the end of the long finish. (JH) 13.5%
Drink 2024 – 2028

Cobenzl, Steinberg 1ÖTW 2022 Wiener Gemischter Satz 15.5

Grinzing. At 263–340 m, just south-west of the Nussberg on stony soils. Certified sustainable (Nachhaltig Austria), in conversion to organic.
Mealy, creamy oak impression, as well as vanilla. Heavy-handed winemaking. A little bit sour on the palate, adding freshness, but not quite harmonious with those creamy first impressions. Harsh finish. Not convinced this will come round in the bottle. (JH) 13.5%
Drink 2024 – 2028

Edlmoser, Himmel 1ÖTW 2022 Wiener Gemischter Satz 16.5

Maurerberg. Vineyard close to Vienna's southern limits, right next to the Vienna Woods at 297–320 m. Limestone soils. Screwcap. Certified organic (EU BIO).
Ripe aroma of yellow fruits, golden plum, yellow apple and dusty apricot. Ripe and juicy, a touch of spice, with balancing, chalk-fine, dry texture and lots of freshness. (JH) 13.5%
Drink 2023 – 2028

Edlmoser, Sätzen 1ÖTW 2021 Wiener Gemischter Satz 17

Maurerberg. South- and south-east-facing on the south side of the city, at 251–313 m with highly calcareous soils. Screwcap. Certified organic (EU BIO).
Even riper and spicier than the Edlmoser Himmel 2022 just tasted, as you might expect from the vintage, and with that same suggestion of apricots. Opening up to a marked creamy/oatmeal aroma (oak influence?). Powerful, mouth-filling and yet vibrantly fresh. Intense yet balanced. Packs a punch and the acidity keeps it extremely fresh on the finish. (JH) 13.5%
Drink 2025 – 2032

Fuhrgassl-Huber, Gollin 1ÖTW 2021 Wiener Gemischter Satz 16.5

Nussberg. South- and south-east-facing at 222–276 m. Limestone. Screwcap. Certified sustainable (Nachhaltig Austria).
Mealy, peppery spice notes overlay ripe pear fruit. Chewy, sour-fruited freshness. A big wine that has lively acidity and a powerful presence in the mouth. (JH) 13%
Drink 2024 – 2029

Mayer am Pfarrplatz, Langteufel 1ÖTW 2022 Wiener Gemischter Satz 16.5 +

Nussberg. Limestone soils at 289–340 m. Screwcap. Certified sustainable (Nachhaltig Austria).
Smells lighter and fresher than most of the Gemischter Satz wines in this line-up. Fresh pears and even a note of pear drops, plus stony citrus. Power comes through on the palate with a blast of ripe, spiced pears. Firm, chewy, concentrated – high acid. Needs another year to mesh. (JH) 14%
Drink 2025 – 2029

Mayer am Pfarrplatz, Preussen 1ÖTW 2022 Wiener Gemischter Satz 16.5

Nussberg. South- and south-east-facing at 211–325 m. Limestone soils. Screwcap. Certified sustainable (Nachhaltig Austria).
Fresh stone fruit, especially apricot, with a vibrant impression of fruit that is distinct from some of the powerful and spicy Gemischter Satz wines, but perhaps, therefore, less typical. Light, creamy, fresh. Intense lemon-lime aftertaste. (JH) 13.5%
Drink 2025 – 2030

Rotes Haus, Langteufel 1ÖTW 2022 Wiener Gemischter Satz 15.5

Nussberg. Limestone soils at 289–340 m. Certified sustainable (Nachhaltig Austria).
Notably oaky first impression, as well as some SO_2. A very young wine. There's plenty of freshness but, overall, it is a bit harsh; the acid sticking out on the finish. (JH) 14%
Drink 2024 – 2028

Rotes Haus, Preussen 1ÖTW 2022 Wiener Gemischter Satz 16

Nussberg. South- and south-east-facing at 211–325 m. Limestone soils. Certified sustainable (Nachhaltig Austria).
Like the Mayer am Pfarrplatz bottling, this is fresh and pure-fruited but a touch spicier. Tight, crisp, very dry on the finish. Could do with a little more on the mid palate. (JH) 13.5%
Drink 2025 – 2030

Wieninger, Falkenberg 1ÖTW 2022 Wiener Gemischter Satz 17 +

Bisamberg. East- and south-east facing at 240–328 m. Close to the Vienna Woods on shell-limestone soils. Certified organic (EU BIO) and biodynamic (respekt-Biodyn).
Rich, spicy pear fruit. Powerful aromas and similar flavours on the palate. Needs time to settle down and lacks the mid-palate depth of the 2021s. At the moment, the finish is marked by a strongly stony/mineral flavour, and these two sides are

not yet fully meshed. Lots of spice and vibrant freshness. Wait. (JH) 13%
Drink 2025 – 2035

Wieninger, Rosengartel 1ÖTW 2022 Wiener Gemischter Satz **16.5**

Nussberg. South- and south-east-facing at 211–235 m on calcareous sandstone with a lot of quartz. Certified organic (EU BIO) and biodynamic (respekt-Biodyn).
Even on the nose there is an impression of depth and weight. Spiced, creamy, ripe pears. Then on the palate, there's marked zesty freshness, with a more lemony character and a lightly chalky texture. Pure, dry, chewy on the finish. Powerful in a slightly austere way on the palate, and with all the freshness of the 2022s. (JH) 13.5%
Drink 2025 – 2030

Wieninger, Ulm 1ÖTW 2021 Wiener Gemischter Satz **17**

Nussberg. South- and south-east-facing at 207–251 m. Lots of limestone, sandstone subsoil. Certified organic (EU BIO) and biodynamic (respekt-Biodyn).
Deep, beguiling aroma of spice, ripe pears and a mealy/leesy savoury character. Yet with air, it opens to a hint of fragrant white blossom. A spicy powerhouse on the palate. A benchmark 2021 in its richness and freshness combined. A big wine but not aggressive. Sustained, spicy finish. (JH) 13.5%
Drink 2025 – 2035

Zierfandler

Johanneshof Reinisch, Spiegel 1ÖTW Zierfandler 2022 Thermenregion **17**

Gumpoldskirchen. South-east-facing at 258–304 m on medium-deep loam. Certified organic (EU BIO).
Ripe and gloriously aromatic with citrus, just-ripe apricot and fresh herbs. Powerful and deep, with the vintage's characteristic freshness that keeps it beautifully in shape. Really piercing, long finish. (JH) 14%
Drink 2024 – 2030

Stadlmann, Igeln 1ÖTW Zierfandler 2022 Thermenregion **17**

Traiskirchen. South- and south-east-facing at 222–239 m on calcareous clay with limestone sand. Certified organic (EU BIO) and sustainable (Nachhaltig Austria).
Intense aroma of citrus and peach. Smells as if it will taste fresh, and it does, even with the firm, gently chewy texture. The acidity brings this into great balance. Long, direct and precise. (JH) 14%
Drink 2024 – 2029

Stadlmann, Mandel-Höh 1ÖTW Zierfandler 2022 Thermenregion **16.5**

Traiskirchen. South- and south-east-facing at 238–253 m on calcareous clay with limestone sand and gravel. Certified organic (EU BIO) and sustainable (Nachhaltig Austria).
Herbal citrus aroma – a little less ripe than the Stadlmann Igeln. More stony/mineral. Dry and tight on the finish. Needs time. (JH) 13.5%
Drink 2024 – 2028

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