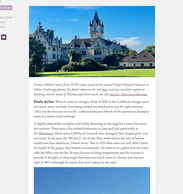

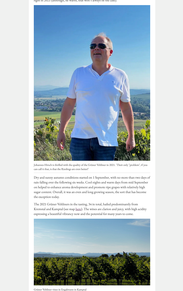

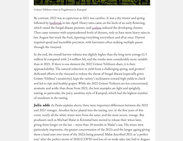

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Paula Sidore & Julia Harding MW
28 Sep 2023

TASTING ARTICLES
AUSTRIA
GRÜNER VELTLINER
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Austria's single-vineyard releases in 2023 – Grüner Veltliner

Grüner Veltliner wines from ÖTW estates tasted at the annual Single Vineyard Summit at Schloss Grafenegg (above). See Julia's report on the reds here, and stay tuned for reports on Riesling, and the wines of Wachau and Steiermark. See also Austria's Erste Lage dilemma.

Paula writes When it comes to vintages, think of 2021 as the Goldilocks vintage: never too much, never too little. Everything needed was doled out in just the right amounts. '2021 was the best year ever so far', enthused Johannes Hirsch of the eponymous Kamptal estate in a recent email exchange.

A slightly delayed but complete and healthy flowering set the stage for a warm-but-never-hot summer. There were a few isolated hailstorms in June and July, particularly in the Weinviertel, where some 1,000 ha of vineyards were damaged; then August grew cool and rainy. 'In the past, the 180 mm [7 in] of rain three weeks before the start of harvest would have been disastrous', Hirsch wrote. 'But in 2021 these rains not only didn't harm the health of the grapes, they helped it enormously.' He went on to explain how the water table has fallen over the last 20 years because of rising temperatures and the increase in periods of drought, so what might have been too much water in a former year was just right in 2021 (although, he warns, that won't always be the case).

Johannes Hirsch is thrilled with the quality of the Grüner Veltliner in 2021. 'Their only "problem", if you can call it that, is that the Rieslings are even better!'

Dry and sunny autumn conditions started on 1 September, with no more than two days of rain falling over the following six weeks. Cool nights and warm days from mid September on helped to enhance aroma development and promote ripe grapes with relatively high sugar content. Overall, it was an even and long growing season, the sort that has become the exception today.

The 2021 Grüner Veltliners in the tasting, 34 in total, hailed predominantly from Kremstal and Kamptal (see map here). The wines are clarion and juicy, with high acidity expressing a beautiful vibrancy now and the potential for many years to come.

Grüner Veltliner vines in Engabrunn in Kamptal

By contrast, 2022 was as capricious as 2021 was carefree. It was a dry winter and spring followed by budbreak in late April. Heavy rains came on the heels of an early flowering, which raised the fungal-disease pressure, and coulure reduced the developing clusters. Then came summer with unprecedented levels of dryness, only to have more heavy rains in late August fast-track the fruit, ripening everything everywhere and all at once. Harvest required speed and incredible precision, with harvesters often making multiple passes through the vineyard.

In the end, the overall harvest volume was slightly higher than the long-term average (2.5 million hl compared with 2.4 million hl), and the results were considerably more variable than in 2021. If there is one element the 2022 Grüner Veltliners share, it is their approachability. The natural reduction in yield from a challenging spring, and growers' dedicated efforts in the vineyard to reduce the threat of fungal disease (especially given Grüner Veltliner's sensitivity), kept the variety's inclination toward high yields in check and led to ripe and healthy grapes. While the 2022 Grüner Veltliners are less concentrated, aromatic and acidic than those from 2021, the best examples are light and sprightly, suiting, in particular, the juicy, sunshine style of Kamptal, which had the highest number of standouts in the tasting.

Julia adds As Paula explains above, there were important differences between the 2022 and 2021 vintages. Another factor played into the tasting, too: in the first years of this event, nearly all the white wines were from the same, and the most recent, vintage. But producers such as Michael Malat in Kremstal have moved to release their wines later, giving them longer on the lees – more than 18 months in Malat's case. His wines were particularly impressive, the greater concentration of the 2021s and the longer ageing giving them a head start over most of the 2022s being poured. Malat described 2021 as 'a perfect year' after the perfect storm of 2020 (COVID and loss of on-trade sales, late hail in August and the ravages of rot that followed it with not enough people to pick and sort).

From the younger vintage, I particularly liked Petra Unger's Hintere Point and Salomon Undhof's Wachtberg. However, even in the better wines, there was often a lack of concentration on the mid palate, and not as much intensity of flavour and persistence as I would expect from these vineyard sites and these winegrowers.

There were just a handful of Grüner Veltliners from Leithaberg and Wien, too few to draw any conclusions, but Hajszan Neumann's Steinberg stood out for its precision and Fuhrgassl-Huber's Gollin for its freshness and lovely varietal character.

The 93 tasting notes below are grouped by region, as follows:

- Kamptal
- Kremstal
- Leithaberg
- Traisental
- Wagram
- Wien

Within those groups they are ordered by vineyard site, but you can reorder them to suit.

Select sorting option

Kamptal

Jurtschitsch, Dechant 1ÖTW Grüner Veltliner 2021 Kamptal 16.5

Langenlois. Silty calcareous soils derived from underlying layers of loess. Grown at 265–318 m. Certified sustainable (Nachhaltig Austria) and organic (EU BIO).
Ripe yellow fruit on the aromatic nose. Lithe citrus palate with characteristic pepper spice and a zesty finish. Shy citrus charm and understated refreshment. (PS) 13%
Drink 2023 – 2028

Allram, Gaisberg 1ÖTW Grüner Veltliner 2022 Kamptal 16.5 +

Strass im Strassertale. Certified sustainable (Nachhaltig Austria).
Aromatic yellow fruit, spiced pears and quince. Moderate concentration and radiant fruit purity on a textural obstacle course of spice and stone. Closed on the mid palate and needs time to pull the whole package together. Warm finish. (PS) 13%
Drink 2024 – 2030

Dolle, Gaisberg 1ÖTW Grüner Veltliner 2022 Kamptal 15.5

Strass im Strassertale. Certified sustainable (Nachhaltig Austria).
Smells of coconut and pineapple with sweet peachy contours. Bright citrus freshness gives way to a creamy fruit sweetness and warm finish. (PS) 14%
Drink 2023 – 2027

Birgit Eichinger, Gaisberg 1ÖTW Grüner Veltliner 2022 Kamptal 16

Strass im Strassertale. Certified integrated production (IP) and sustainable (Nachhaltig Austria).
Shy fruit aromas. Nectarine and white blossom on the elegant palate. Well structured, with round, undulating curves. Graceful and expressive. (PS) 13%
Drink 2023 – 2028

Hirsch, Gaisberg 1ÖTW Grüner Veltliner 2022 Kamptal 17 +

Kammern. South- and south-west-facing. Calcareous brown earth on gneiss. Certified organic (EU BIO) and biodynamic (respekt-BIODYN).
White stone fruit, crisp apple and the cool, sweet water-green of lily pads. Gentle, caressing acidity that shapes with the slow evolution of a river. Clarion fruit purity – supple and spicy, with sweet floral accents and salty outlines. A celebration of stillness and nuance. (PS) 13%
Drink 2023 – 2030

Johann Topf, Gaisberg 1ÖTW Grüner Veltliner 2022 Kamptal 16

Strass im Strassertale. Screwcap. Certified sustainable (Nachhaltig Austria).
Sun-kissed fruit and white-pepper spice. Juicy contours and good concentration. Bitter spice on the textured finish. Missing the refreshment, as this stays all on a single line. (PS) 13.5%
Drink 2023 – 2028

Hirsch, Grub 1ÖTW Grüner Veltliner 2022 Kamptal 17

Kammern. Calcareous soil derived from loess with a loamy consistency and occasional gravelly components. At 222–355 m elevation. Certified organic (EU BIO) and biodynamic (respekt-BIODYN).
Ripe yellow fruit on the nose, underscored with rock dust. Tastes of lemon juice and deep spice. A juicy thread works hard to talk that spice – which grows ever stronger and more persistent – off the ledge. Finishes on the mouth-watering sour-bitter note of kumquat. Structured, elegant and deep. (PS) 13%
Drink 2024 – 2030

Schloss Gobelsburg, Grub 1ÖTW Grüner Veltliner 2022 Kamptal 17.5

Kammern. Calcareous soil derived from loess with a loamy consistency and occasional gravelly components. At 222–355 m elevation. Certified integrated production (IP) and sustainable (Nachhaltig Austria).
Fragrant bitter-orange aromas – nearly vermouth-like in its herbal intensity. Rich spice on the full-bodied palate, drying and deep. A slender, stony vein adds to the concentrated tension. Long, zesty, and sublime. (PS) 13.5%
Drink 2024 – 2030

Bründlmayer, Käferberg 1ÖTW Grüner Veltliner 2021 Kamptal 17 +

Langenlois. A warm, sheltered site with an easterly and south-easterly aspect at 304–364 m. Certified organic (EU BIO) and sustainable (Nachhaltig Austria).
Ripe pear and quince, greengage plum and creamy, herbal spice. Fresh and verdant on the concentrated palate. Tangy fruit purity – nearly Riesling-like in its nimble precision. Long country-lemon finish. (PS) 13%
Drink 2024 – 2032

Hiedler, Käferberg 1ÖTW Grüner Veltliner 2021 Kamptal 16

Langenlois. A warm, sheltered site with an easterly and south-easterly aspect at 304–364 m. Certified integrated production (IP) and sustainable (Nachhaltig Austria).
Clarion aromas of spice, red apple and orange blossom. A creamy, powerful spice; good concentration and warm finish. Aromas are beautiful but it loses momentum and intensity on the mid palate. Lingering spice finish. (PS) 13%
Drink 2023 – 2028

Jurtschitsch, Käferberg 1ÖTW Grüner Veltliner 2021 Kamptal 17

Langenlois. A warm, sheltered site with an easterly and south-easterly aspect at 304–364 m. Certified organic (EU BIO) and sustainable (Nachhaltig Austria).
Ripe citrus fruit, wet stone. Some green apple and white-pepper tension. There's a deep, savoury edge unafraid to make some noise on the otherwise slender palate. Ripe acidity, defined contours. Not a lot of fruit here but plenty of complex and savoury/sour spice in a beautiful and distinctive style. (PS) 13%
Drink 2024 – 2031

Loimer, Käferberg 1ÖTW Grüner Veltliner 2021 Kamptal 16.5 ++

Langenlois. A warm, sheltered site with an easterly and south-easterly aspect at 304–364 m. Certified organic (EU BIO) and biodynamic (respekt-BIODYN).
Smoky, stony, mesmerising aromas marry elegant spice. Campfire and crisp Williams pear. Tangy and textured, with beautiful contours. Yet, instead of filling the stony outlines with juicy colour, this wine prioritises space, focus and fidelity. Given time, I believe this will go places. (PS) 13.5%
Drink 2023 – 2030

Weszeli Terrafactum, Käferberg 1ÖTW Grüner Veltliner 2018 Kamptal 16

Langenlois. A warm, sheltered site with an easterly and south-easterly aspect at 304–364 m. Certified organic (EU BIO).
Deep golden hue. Spiced apple and pear, some toast and old wood. Evolved and balanced, with sour and undecided underpinnings, as if the way forward still is not clear. Lavish spice on the long finish. (PS) 13%
Drink 2023 – 2026

Brandl, Kogelberg 1ÖTW Grüner Veltliner 2022 Kamptal 16

Zöbing. Lies on a broad north–south spur of the high Waldviertel plateau, sloping down to the south-east. Underlying bedrock of crystalline rocks, predominantly mica schist and amphibolite. Screwcap. Certified integrated production (IP) and sustainable (Nachhaltig Austria).
Tinned pear and lime sherbet. Creamy, fruity refreshment underscored with spice and repeated pear. Refreshing, despite the warm finish. (PS) 13.5%
Drink 2023 – 2028

Steininger, Kogelberg 1ÖTW Terrassen Grüner Veltliner 2022 Kamptal 16 +

Zöbing. Lies on a broad north–south spur of the high Waldviertel plateau, sloping down to the south-east. Underlying bedrock of crystalline rocks, predominantly mica schist and amphibolite. Screwcap. Certified sustainable (Nachhaltig Austria).
Wet stone, crisp yellow fruit and candied lemon peel. Lavish, highly textured palate with dominant barrel spice and a tight, fruity finish. (PS) 13.5%
Drink 2024 – 2029

Brandl, Lamm 1ÖTW Grüner Veltliner 2022 Kamptal 16

Kammern. Calcareous and loamy soil, derived from the underlying loess. In the higher parts, siltstone and sandstone emerge. At 213–283 m elevation. Screwcap. Certified integrated production (IP) and sustainable (Nachhaltig Austria).
Delicate yellow fruit underscored with a warm spiciness on the broad palate. Errs more on the side of power than nuance, with a noticeable and drying heat on the long and mildly bitter finish. (PS) 14%
Drink 2024 – 2029

Bründlmayer, Lamm 1ÖTW Grüner Veltliner 2021 Kamptal 17 +

Kammern. Calcareous and loamy soils, derived from the underlying loess. In the higher parts, siltstone and sandstone emerge. At 213–283 m elevation. Certified sustainable (Nachhaltig Austria) and organic (EU BIO).
Lemon-peel 'tell' of new oak. Racy and crisp yellow fruit. Piercingly fresh and lithe, with plenty of expressive clementine and pear. Much of the site's nuance is temporarily obscured behind the carnival mask of oak and youth. (PS) 13%
Drink 2024 – 2032

Birgit Eichinger, Lamm 1ÖTW Grüner Veltliner 2022 Kamptal 16

Kammern. Calcareous and loamy soils, derived from the underlying loess. In the higher parts, siltstone and sandstone emerge. At 213–283 m elevation. Screwcap. Certified integrated production (IP) and sustainable (Nachhaltig Austria).
Clarion aromas of yellow fruit and cream are woven into a taut braid with barrel strands of baking spice. Supple and concentrated. More balanced than Brandl's rendition of this site in terms of alcohol but still quite powerful. (PS) 13%
Drink 2024 – 2028

Hirsch, Lamm 1ÖTW Grüner Veltliner 2022 Kamptal 17.5 +

Kammern. Calcareous and loamy soils, derived from the underlying loess. In the higher parts, siltstone and sandstone emerge. At 213–283 m elevation. Screwcap. Certified organic (EU BIO) and biodynamic (respekt-BIODYN).
Characteristic yellow fruit is met with a quiet spice and earthiness, not to mention citrus. Clarion and crisp mingle with a nuanced lemon freshness, while maintaining a balanced elegance and understatement. No need for show. Delicately bitter and propelled by a stony undercurrent. The site is encouraged to speak for itself, while the variety becomes the understudy. And this is only the beginning. (PS) 13%
Drink 2025 – 2035

Jurtschitsch, Lamm 1ÖTW Grüner Veltliner 2021 Kamptal 16.5

Kammern. Calcareous and loamy soils, derived from the underlying loess. In the higher parts, siltstone and sandstone emerge. At 213–283 m elevation. Certified sustainable (Nachhaltig Austria) and organic (EU BIO).
Fresh and clarion on the palate, defying the typical ripe and creamy aromas of pear and yellow fruit. Elegant citrus freshness. Racy acidity – nearly biting – and very taut. Zesty minimalist contours are drawn, but still waiting to see how the full picture will be coloured in. (PS) 13%
Drink 2025 – 2031

Schloss Gobelsburg, Lamm 1ÖTW Grüner Veltliner 2021 Kamptal 17 +

Kammern. Calcareous and loamy soils, derived from the underlying loess. In the higher parts, siltstone and sandstone emerge. At 213–283 m elevation. Certified integrated production (IP) and sustainable (Nachhaltig Austria).
Ripe yellow fruit, pear, apple jelly and quince. A distancing austerity emerges on the supple palate, contrary to the expressive nose. Some pear peel, clove and dark, wet stone. There is an oily/minerality with appealing bitterness – much taking place beneath the surface on this one. Wait. (PS) 13.5%
Drink 2024 – 2029

Steininger, Lamm 1ÖTW Grüner Veltliner 2022 Kamptal 16

Kammern. Calcareous and loamy soils, derived from the underlying loess. In the higher parts, siltstone and sandstone emerge. At 213–283 m elevation. Screwcap. Certified sustainable (Nachhaltig Austria).
Creamy yellow fruit and roasty, toasty barrel aromas. A mouthful of rich spice on the broad palate. Soft acidity, diffuse contours and a heady finish. (PS) 13.5%
Drink 2024 – 2029

Bründlmayer, Loiserberg 1ÖTW Grüner Veltliner 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 sustainable (Nachhaltig Austria) and organic (EU BIO).
Far stonier and more savoury than the fruitiness of Lamm. There's a vegetal edge to the aromas, somewhere between red bell pepper and celery, marked with an elegant spice. The palate is all stone, pencil-thin outlines with fruit shading. Balanced and deep, with a noticeable restraint. Something freshwater, lily-pad-like. Still very young but beautifully balanced – needs time to fill in the lines. (PS) 12.5%
Drink 2024 – 2030

Jurtschitsch, Loiserberg 1ÖTW Grüner Veltliner 2021 Kamptal 17.5 +

Langenlois. Windy, with extreme temperatures. Rocky, non-calcareous brown earth overlying crystalline rock, some loess and the occasional outcrop of marble. Screwcap. Certified organic (EU BIO) and sustainable (Nachhaltig Austria).
Lily pads and spring moss, transparent floral beauty. Lithe and elegant, with a cool, chalky finesse. Then savoury, salty and sleek, with bits of candied ginger and fennel fronds woven into an intricate web. A true and timeless beauty. (PS) 12.5%
Drink 2024 – 2031

Loimer, Loiserberg 1ÖTW Grüner Veltliner 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).
Spiced yellow-fruit aromas with a grassy herbaceousness. Country lemons and a herbal (stemmy?) lift on the sleek palate; delicate grip. Deep and delightfully dry, with plenty of room to grow. (PS) 12.5%
Drink 2025 – 2030

Johann Topf, Offenberg 1ÖTW Grüner Veltliner 2022 Kamptal 16

Strass im Strassertale. South-east-facing lower slopes of the Gaisberg, up to 270 m. Ancient crystalline rock covered by a thick layer of loess and deep calcareous soils. Screwcap.
Bright citrus quickly makes way for the savoury spice of cardamom and pepper. Yellow fruit on the oily/mineral palate, repeated spice. Modern Grüner precision and power. (PS) 13.5%
Drink 2023 – 2029

Allram, Renner 1ÖTW Grüner Veltliner 2022 Kamptal 17 +

Kammern. Calcareous, sandy silt formed from underlying loess, alluvial deposits and fragments of crystalline rock. At 210–251 m elevation. Certified sustainable (Nachhaltig Austria), transitioning to organic.
Crisp yellow-fruit purity of pear and apple. Supple palate with nuanced pepper spice, well-defined contours and a thrilling saline edge. The cool side of Grüner Veltliner. Drinking beautifully right now but a lightly buried power suggests that this is only the beginning. (PS) 13%
Drink 2024 – 2030

Hirsch, Renner 1ÖTW Grüner Veltliner 2022 Kamptal 17.5 +

Kammern. Calcareous, sandy silt formed from underlying loess, alluvial deposits and fragments of crystalline rock. At 210–251 m elevation. Screwcap. Certified organic (EU BIO) and biodynamic (respekt-BIODYN).
Creamy/leesy yellow fruit, ripe orange and cool spice. Elegant, stony beauty compels the variety to play second fiddle to the site. A racy, shaping acidity and spice emerge from the wings. So young as to still be finding its footing and a bit at odds with itself. But the wait, for those willing to do so, will be worth it. (PS) 13%
Drink 2024 – 2029

Schloss Gobelsburg, Renner 1ÖTW Grüner Veltliner 2021 Kamptal 17 +

Calcareous, sandy silt formed from underlying loess, alluvial deposits and fragments of crystalline rock. At 210–251 m elevation. Certified integrated production (IP) and sustainable (Nachhaltig Austria).
Cool, stony and – after the weight and intensity of Ried Lamm – I'm really grooving on the feather-light sleekness of Renner. It is, quite literally living up to its name (racer). Deep baking spice, citrus fruit, country lemon. Intense spice with a transparent and filigreed beauty. Seriously structured and a not-kidding-around mouthful of wine. Made for the long haul. And for those who like their wine to start with a capital 'W'. (PS) 13.5%
Drink 2024 – 2030

Hiedler, Schenkenbichl 1ÖTW Grüner Veltliner 2022 Kamptal 16

Langenlois. Amphibolite bedrock with a topsoil of rocks. At 227–317 m elevation. Certified integrated production (IP) and sustainable (Nachhaltig Austria).
Juicy yellow fruit outlined in spice and stone. Focused, with an appealing and drying sourpuss finish. Honest and direct, albeit a bit warm. (PS) 13.5%
Drink 2023 – 2028

Jurtschitsch, Schenkenbichl 1ÖTW Grüner Veltliner 2021 Kamptal 16.5

Langenlois. Amphibolite bedrock with a topsoil of rocks. At 227–317 m elevation. Certified organic (EU BIO) and sustainable (Nachhaltig Austria).
Fallen apple; savoury notes of drying herb and grass. Refined, juicy texture with an intense, cooling freshness and finesse. This is taking a different route – mildly chalky, with herbal finishing notes of wild sage and rosemary. Savoury and fine. (PS) 13%
Drink 2024 – 2030

Weszeli Terrafactum, Schenkenbichl 1ÖTW Grüner Veltliner 2018 Kamptal 16.5

Langenlois. Amphibolite bedrock with a topsoil of rocks. At 227–317 m elevation. Certified organic (EU BIO).
Evolved, savoury spice overlaid on a deep bed of creamy yellow fruit. Ripe acidity and a rounded, supple finish. Still developing but hitting its high notes now. (PS) 13%
Drink 2023 – 2026

Leindl, Seeberg 1ÖTW Grüner Veltliner 2022 Kamptal 16.5

Langenlois. Shiny mica schist bedrock with amphibolite intercalations overlain with silty, sandy brown-earth soils. Certified integrated (IP) and sustainable (Nachhaltig Austria).
Creamy apple and pear, floral underpinnings. Wild spice on the refreshing and herbaceous palate. Light and crisp, with a long, spicy finish. (PS) 13%
Drink 2024 – 2030

Bründlmayer, Spiegel 1ÖTW Grüner Veltliner 2021 Kamptal 16.5

Langenlois. Deep, calcareous soil derived from a thick underlying layer of loess. At 207–272 m elevation. Certified sustainable (Nachhaltig Austria) and organic (EU BIO).
Crisp Williams pear, nectarine and the lemon-peel 'tell' of new oak. Racy citrus and quince on the complex palate; oak-dominated right now, with elegant vanilla accents. Fresh and playful, sour finish. (PS) 13.5%
Drink 2024 – 2030

Ludwig Ehn, Spiegel 1ÖTW Grüner Veltliner 2022 Kamptal 16

Langenlois. Deep, calcareous soil derived from a thick underlying layer of loess. At 207–272 m elevation. Screwcap. Certified sustainable (Nachhaltig Austria).
Creamy yellow-fruit aromas, pear custard and Christmas spice. Steely palate, stony accents and a ripe-banana finish. (PS) 13.5%
Drink 2023 – 2028

Bernhard Ott, Stein 1ÖTW Grüner Veltliner 2021 Kamptal 16.5

Engabrunn. At 218–284 m. Screwcap. Certified biodynamic (respekt-BIODYN) and organic (EU BIO).
Lithe, nuanced and beautifully fluent in the language of spice and fruit. Refreshing and defined contours, juicy precision. Warm finish but otherwise quite lively and fun. Still moderate in the concentration, but that will come with time. (PS) 13%
Drink 2024 – 2030

Kremstal

Sepp Moser, Breiter Rain 1ÖTW Grüner Veltliner 2021 Kremstal 16.5

Rohrendorf. South- and south-west-facing site at 204–242m, on loess soils. The producer name changed to Vitikultur Moser from the 2022 vintage. Certified organic (EU BIO) and biodynamic (Demeter).
A ripe-fruited style of Grüner Veltliner, with a hint of apricot more than citrus. Was there a touch of botrytis here or just ripe fruit? Even so, there's a nice spicy/mineral side to this. Dry, taut and finely balanced between ripe fruit and

freshness. Shapely as well as flavourful with a light peppery aftertaste. (JH) 13%
Drink 2023 – 2027

Proidl, Ehrenfels 1ÖTW Grüner Veltliner 2022 Kremstal 16

Senftenberg. South- and south-east-facing site at 249–321 m; bedrock is mica schist, gneiss, marble. Some loess and limestone. Screwcap. Certified sustainable (Nachhaltig Austria).
Invitingly ripe aroma of citrus and pear with a hint of peppery spice. Ripe and rounded on the palate, tasting quite soft overall in this vintage. (JH) 13%
Drink 2023 – 2026

Josef Schmid, Frechau 1ÖTW Grüner Veltliner 2022 Kremstal 16

Krems. Loess soils at 209–283 m. Certified sustainable (Nachhaltig Austria).
Peppery citrus aroma. Just a hint of stone dust. Sour-fresh, light-bodied, not especially persistent but finely balanced, with that sour-pear aftertaste adding some length. (JH) 14%
Drink 2023 – 2026

Türk, Frechau 1ÖTW Grüner Veltliner 2022 Kremstal 16.5

Krems. Loess soils at 209–283 m. Screwcap. In transition to organic.
Classic white-peppery-laced herbal citrus aroma. A touch of SO_2 showing at this young stage but will blow off. Firm texture adds depth and length. On second sip, the power is revealed but it remains harmonious. (JH) 13.5%
Drink 2023 – 2028

Vitikultur Moser, Gebling 1ÖTW Grüner Veltliner 2022 Kremstal 16

Rohrendorf. Loess soils at 205–305 m. Screwcap. Producer known as Sepp Moser until 2022. Certified organic (EU Bio) and biodynamic (Demeter).
Slightly deeper coloured than some. Lovely ripe fruit on the nose – clementine and just-ripe apricot rather than lemon. Spicy, too. Really fragrant in a non-floral way. Unexpectedly light-bodied and delicate after the aroma. Dry and stony, with an almost-chalky texture. Refined rather than powerful. Fades quite quickly. (JH) 13%
Drink 2023 – 2026

Hermann Moser, Gebling 1ÖTW Der Löss Grüner Veltliner 2022 Kremstal 16

Rohrendorf. Loess soils at 205–305 m, loess soils. Screwcap. In transition to organic.
Very pale gold. Ripe pears and a hint of pear drops. Creamy and a suggestion of coconut, though I am pretty sure this is unoaked. Creamy on the palate, too. Rounded, gentle texture makes a gentle wine, though there's a kick of spice on the end that is not yet fully integrated. (JH) 13.5%
Drink 2024 – 2027

Hermann Moser, Gebling 1ÖTW Hannah Grüner Veltliner 2021 Kremstal 16.5

Rohrendorf. Loess soils at 205–305 m. Screwcap. In transition to organic.
Deep, spicy and complex aroma that shows the benefits of showing this vintage rather than the 2022 (as more and more growers are doing at this event, apparently). Firm texture, spicy, ripe pears. Acidity tastes subdued, so it does not seem bone dry but perhaps this is because of the higher alcohol? Long finish. (JH) 14.5%
Drink 2023 – 2028

Josef Schmid, Gebling 1ÖTW Grüner Veltliner 2022 Kremstal 16

Krems. Loess soils at 203–315 m. Screwcap. Certified sustainable (Nachhaltig Austria).
Intense aroma that is packed with fruit but also woody (rather than oaky), with a layer of creamy coconut, lifted by a note of lemon/lime. Plenty of ripe fruit flavour without great intensity. (JH) 13.5%
Drink 2024 – 2027

Thiery-Weber, Gebling 1ÖTW Grüner Veltliner 2022 Kremstal 16.5

Rohrendorf. Loess soils at 205–305 m. In transition to organic.
Spicy, like the other examples from this vineyard site. Smells rich and golden and avoids those young-wine pear-drop aromas. Super-creamy texture, soft, accessible, harmonious, with better length than a lot of the 2022 Grüners in this Kremstal line-up. (JH) 13.5%
Drink 2024 – 2028

Vorspannhof Mayr, Gebling 1ÖTW Grüner Veltliner 2022 Kremstal 16

Krems. Loess soils at 203–315 m. Screwcap. Certified sustainable (Nachhaltig Austria).
Inviting, peppery spice aroma – classic Grüner first impression, with a creamy side to the pear fruit. Gentle, soft but lifted by a peppery aftertaste. (JH) 14%
Drink 2024 – 2027

Malat, Gottschelle 1ÖTW Grüner Veltliner 2021 Kremstal 17.5

Furth. Loess and gravel on a flat vineyard at the foot of the Gottschelle Mountain, at 216–272 m. Certified organic (EU BIO) and sustainable (Nachhaltig Austria).
Peppery and refined aroma of citrus, just-ripe pears and fresh herbs, plus an attractive combination of crushed stones and creamy lees. Subtle but definite, increasing in intensity in the glass. This is one of the first Kremstal Grüners in this line-up which has real precision. It is relatively restrained in fruit character but has intensity and length and an excellent bite of freshness on the long, salty finish. Textured by long lees-ageing. (JH) 13%
Drink 2023 – 2031

Stift Göttweig, Gottschelle 1ÖTW Grüner Veltliner 2022 Kremstal 16.5

Furth. Loess and gravel on a flat vineyard at the foot of the Gottschelle Mountain, at 216–272 m. Certified sustainable (Nachhaltig Austria).
Inviting, open and expressive: creamy citrus and just a touch peppery. Light-bodied with a hint of white blossom as well as bright citrus. Not particularly intense but scented and lively with excellent freshness. (JH) 13%
Drink 2024 – 2029

Petra Unger, Gottschelle 1ÖTW Grüner Veltliner 2022 Kremstal 16.5

Furth. Loess and gravel on a flat vineyard at the foot of the Gottschelle Mountain, at 216–272 m. Screwcap. Certified sustainable (Nachhaltig Austria).
Creamy, ripe, spicy pears on the nose and a hint of youthful pear drops. Smells more intense than it tastes, as do quite a few of the 2022 Kremstal Grüners. But there's a broad, creamy, fine-grained texture that adds presence in the mouth and a long, dry finish. (JH) 13%
Drink 2024 – 2028

Petra Unger, Hintere Point 1ÖTW Grüner Veltliner 2022 Kremstal 17

Furth. Thick calcareous loess at 212–247 m. Certified sustainable (Nachhaltig Austria). Screwcap.
Spicy, complex, 'golden' aroma with plenty of the classic white pepper of Grüner. Creamy texture and lovely balance between that, the bright fruit and a long, refined aftertaste. An impressive 2022 Grüner. (JH) 14%
Drink 2024 – 2031

Nigl, Kirchenberg 1ÖTW Herzstück Grüner Veltliner 2022 Kremstal 16.5

Senftenberg. Sheltered site on steep terraces with subsoils of acidic crystalline rocks, paragneiss and mica schist, covered by dry, rocky brown earth. Certified sustainable (Nachhaltig Austria).
Intense aroma of sour but ripe pear. Broad in the mouth and with just enough freshness to balance. Seems rather soft overall but persistent and complete. In the empty glass, I detect a sweet hint of rolling tobacco – unusual but somehow pretty. Needs time. (JH) 13%
Drink 2025 – 2030

Rainer Wess, Kögl 1ÖTW Grüner Veltliner 2021 Kremstal 16.5

Stein. South- and south-east-facing narrow stone terraces. Poor stony soil over mica schist. Certified sustainable (Nachhaltig Austria).
Immediately obvious as a 2021 in its more complex, spiced aroma and greater intensity. Golden impression of yellow plum and peppery pear. Deep, broad, powerful and really spicy on the palate and just enough acidity to balance. Chewy, deep and just fresh thanks to the slightly sour aftertaste. (JH) 13%
Drink 2023 – 2031

Stadt Krems, Lindberg 1ÖTW Grüner Veltliner 2022 Kremstal 16.5

Krems. South- and east-facing terraces on calcareous loess over gneiss at 282–306 m. Certified sustainable (Nachhaltig Austria).
Primary aroma of citrus and pear drops. Lively acidity and fresh, lemony fruit. There's a nice bite of acidity on the finish to add length. Straightforward, dry, tight. (JH) 13%
Drink 2024 – 2029

Salomon Undhof, Lindberg 1ÖTW Grüner Veltliner 2022 Kremstal 16.5

Krems. South- and east-facing terraces on calcareous loess over gneiss at 282–306 m. Certified sustainable (Nachhaltig Austria).
The aroma here is slightly 'darker' than on the Stadt Krems bottling from this site. Spicy, stony, ripe pear, almost a bit smoky. Depth and length, with good freshness to a sustained finish. A well-balanced 2022 that needs time. (JH) 14%
Drink 2026 – 2032

Mantlerhof, Moosburgerin 1ÖTW Grüner Veltliner 2021 Kremstal 16.5

Gedersdorf. Generally south-facing at 245–272 m. Calcareous bedrock with a thick layer of loess and calcareous soils. Certified organic (EU BIO).
Intense, herbal first impression, as well as peppery green fruits. A sweet-sour note. On the palate, crisp and deep at the same time, without intense fruit flavours per se but with presence in the mouth for a wine at such a modest alcohol level. Long, mouth-watering finish. (JH) 12.5%
Drink 2023 – 2030

Nigl, Pellingen 1ÖTW Privat Grüner Veltliner 2022 Kremstal 16

Senftenberg. Mainly south-facing at 233–378 m (Grüner Veltliner usually on the lower part) on dry, stony soils – gravel and loam over schist. Certified sustainable (Nachhaltig Austria).
Like the Proidl bottling, this has aromas of green fruits at first, plus something a little bit cedary, almost floral. Firm, dry, gently chewy texture. Straightforward. (JH) 13%
Drink 2024 – 2028

Proidl, Pellingen 1ÖTW Grüner Veltliner 2022 Kremstal 16

Senftenberg. Mainly south-facing at 233–378 m (Grüner Veltliner usually on the lower part) on dry, stony soils – gravel and loam over schist. Screwcap. Certified sustainable (Nachhaltig Austria).
Ripe, peppery aroma of green fruits. Not as intense on the palate. Balanced but with a fast fade. (JH) 13%
Drink 2024 – 2027

Sepp Moser, Schnabel 1ÖTW Grüner Veltliner 2021 Kremstal 16.5

Rohrendorf. South- and south-east-facing site at 259–323 m. Silty calcareous soils. Producer name changed to Vitikultur Moser from the 2022 vintage. Certified organic (EU BIO) and biodynamic (Demeter).
The extra depth of 2021 and the extra interest added by a year in bottle are so evident here. Spiced golden pears with a stony/peppery side to it. Broad and spicy on the palate, as if the winemaking were a little more oxidative in style. Toasty, yeasty aftertaste. A distinctive style that swaps breadth of flavour for stony precision. (JH) 13%
Drink 2023 – 2030

Mantlerhof, Spiegel 1ÖTW Grüner Veltliner 2021 Kremstal 16.5

Gedersdorf. South- and south-east-facing site at 202–256 m in the middle of the Gobelsberg hill. Thick loess soils. Certified organic (EU BIO).
Intense lime and linden-leaf notes here. Lovely, open impression of green fruits and a light cedary touch. Cool, calm and surprisingly gentle on the palate but with sufficient acidity to balance the depth of fruit and deeply creamy texture. (JH) 13.5%
Drink 2023 – 2028

Geyerhof, Steinleithn 1ÖTW Grüner Veltliner 2021 Kremstal 17

Oberfucha. Very thin and poor soils over the quartz, feldspar and mica bedrock. Flat site at 279–285 m. Certified organic (EU BIO) and biodynamic (Demeter).
Complex herbal aroma rich in yellow-plum and greengage fruit. Spicy, too. Firm, deep, balanced by crisp acidity and a long, impressive, salty finish. (JH) 13.5%
Drink 2024 – 2031

Türk, Thurnerberg 1ÖTW Grüner Veltliner 2022 Kremstal 16.5

Krems. Relatively flat site at 300–330 m. Coarse gravel. Screwcap. In transition to organic.
Youthful aroma of citrus and pear drops, with a touch of white pepper and green fruits as it opens in the glass. Really fragrant. Tight, crisp, juicy and more intense than many a 2022 Grüner. Mouth-watering finish. (JH) 13.5%
Drink 2024 – 2028

Walter Buchegger, Vordernberg 1ÖTW Grüner Veltliner 2021 Kremstal 16.5

Gedersdorf. South- and south-east-facing site at 205–244 m. At the eastern edge of Kremstal. Rocky loess over calcareous conglomerate. Certified sustainable (Nachhaltig Austria).
Deeply inviting aroma of ripe, slightly sour, yellow fruit and peppery spice. Firm, chewy texture, nicely balanced by the depth of fruit and sufficient freshness. Without the intensity of some 2021 Grüners. (JH) 13.5%
Drink 2024 – 2029

Stadt Krems, Wachtberg 1ÖTW Grüner Veltliner 2022 Kremstal 16.5

Krems. East- and south-east-facing site at 251–391 m on silty calcareous soil over gneiss and schist. Certified sustainable (Nachhaltig Austria).
Ripe, herbal citrus aroma, peppery lees. Well balanced between depth of fruit, firm texture and fresh acidity. A good result in this vintage. (JH) 13%
Drink 2024 – 2029

Salomon Undhof, Wachtberg 1ÖTW Grüner Veltliner 2022 Kremstal 17

Krems. East- and south-east-facing site at 251–391 m on silty calcareous soil over gneiss and schist. Screwcap. Certified sustainable (Nachhaltig Austria).
Classic notes of white pepper, herbs and fresh pears, with a marked creamy character but also a stony/mineral side-effect. This seems to combine a rather pretty, scented palate as well as a more mineral and salty side. Firmly textured and dry on the lightish but persistent finish. (JH) 13%
Drink 2025 – 2032

Stadt Krems, Weinzierlberg 1ÖTW Grüner Veltliner 2022 Kremstal 16.5

Krems. South- and east-facing site at 218–219 m on thick loess over gravel. A high terrace in the centre of the town of Krems. Certified sustainable (Nachhaltig Austria).
Peach and ripe green fruits are open in the glass. More intense on the nose than on the palate. Cool and crisp with moderate intensity. (JH) 13%
Drink 2024 – 2028

Rainer Wess, Weinzierlberg 1ÖTW Grüner Veltliner 2021 Kremstal 16.5

Krems. South- and east-facing site at 218–219 m on thick loess over gravel. A high terrace in the centre of the town of Krems and a warm but windy site. Certified sustainable (Nachhaltig Austria).
Very pale gold and smells broad, rich, golden and spicy, with a hint of bitter orange. Really broad and creamy in the mouth, almost fat, but the acidity and spice just hold it in shape. Deep and broad and a distinctive style. (JH) 13%
Drink 2023 – 2030

Rainer Wess, Weinzierlberg 1ÖTW Grüner Veltliner 2020 Kremstal 15.5

Krems. South- and east-facing site at 218–219 m on thick loess over gravel. A high terrace in the centre of the town of Krems. Certified sustainable (Nachhaltig Austria).
Like the 2021 vintage of this wine, this is broad and spicy but a bit less toasty, more herbal (pea shoots?). Slightly sour finish and without the fruit depth at the core of the 2021. Falls a bit flat on the finish. I might be over-cautious in my drink dates … (JH) 12.5%
Drink 2023 – 2026

Nigl, Zwetl 1ÖTW Grüner Veltliner 2022 Kremstal 16.5

Rehberg. West- and south-west-facing site at 237–267 m. Very thick loess soils over amphibolite. Screwcap. Certified sustainable (Nachhaltig Austria).
Pure and open citrus fruit. Ripe lemon with a hint of lime brightness. Creamy and rounded in the mouth, not very concentrated in the middle but lingering in its primary fruit. (JH) 13%
Drink 2024 – 2028

Leithaberg

Sommer, Halser Grüner Veltliner 2021 Leithaberg 16.5

Purbach. Limestone, south-east-facing at 150–230 m, cooled by the neighbouring winds. In conversion to organic.
A riper style of Grüner – quite spicy, pears and stone fruit. Rich, mouth-filling and fresh enough to balance. Chewy and long. Lots to get your teeth into here. Just a little bit of heat on the finish. (JH) 14%
Drink 2023 – 2028
€34 RRP in Austria

Bayer-Erbhof, Himmelreich Grüner Veltliner 2021 Leithaberg 16.5

Donnerskirchen. Schist, south-east-facing at 211–254 m. Certified sustainable (Nachhaltig Austria).
After a series of Chardonnays, this is a subtle wine. Creamy pears and herbs on the nose; and all that, plus a lovely, salty counterpoint, on the palate. Long, creamy finish. (JH) 13.5%
Drink 2023 – 2027
€25 RRP in Austria

Sommer, Himmelreich Grüner Veltliner 2021 Leithaberg 16

Donnerskirchen. Schist, south-east-facing at 211–254 m. In conversion to organic.
Smells a little riper and richer than the Bayer-Erbhof bottling; and both spicier and crisper on the palate. Slightly less subtle. (JH) 13.5%
Drink 2023 – 2027
€22 RRP in Austria

Traisental

Markus Huber, Alte Setzen 1ÖTW Grüner Veltliner 2022 Traisental 16.5

Reichersdorf. Silty calcareous soil, at 231–303 m. Certified organic (EU BIO).
Crisp pears and green apple. Verdant, herbal freshness on the palate balances out a creamy, leesy texture. Drying, stony – and slightly warm – finish. (PS) 13%
Drink 2023 – 2030

Markus Huber, Berg 1ÖTW Grüner Veltliner 2022 Traisental 16.5

Getzersdorf. Steep east-facing terraced slope at 241–334 m. Certified organic (EU BIO).
Toasty aromas intermingle with crisp notes of green apple, ripe peach and white pepper. Fruit-driven freshness is tightly corseted with racy acidity, herbal accents and sweet spice. Lithe and zippy, with a hint of ripe fruit to bring it all to a conclusion. (PS) 13.5%
Drink 2024 – 2031

Dockner, Hochschopf 1ÖTW Grüner Veltliner 2022 Traisental 16 +

Neusiedl. East- and south-east-facing at 260–360 m. Loess soils with good water storage. Certified sustainable (Nachhaltig Austria).
Toast and white-pepper spice; the fruit is little more than an afterthought. Structured, oaky palate marked with spice and stone. Moderate concentration and firm acidity. Complex and too young. (PS) 13%
Drink 2023 – 2027

Dockner, Pletzengraben 1ÖTW Grüner Veltliner 2022 Traisental 16.5

Inzersdorf. Grown at 300–380 m. Certified sustainable (Nachhaltig Austria).
Green-appley and herbal goodness on the nose – crisp and ethereal. The fresh palate then turns ripe and bright, with pear and mandarin joining the fun. Juicy concentration, zippy acidity and a subtle stony spice. Appealing pink-grapefruit kiss on the long finish. (PS) 13%
Drink 2023 – 2027

Neumayer, Rothenbart 1ÖTW Grüner Veltliner 2022 Traisental 16 +

Inzersdorf. Certified sustainable (Nachhaltig Austria).
Smoky and herbaceous aromas, some vegetal bell pepper and spice. Opulent palate, ripe yellow fruit, highly textured, nearly oily, with a perfumed spice. Very warm on the long finish. Needs time to balance out all that weight and lavishness. (PS) 14%
Drink 2024 – 2029

Markus Huber, Zwirch 1ÖTW Grüner Veltliner 2022 Traisental 17

Inzersdorf. Sheltered basin on a bedrock of coarse calcareous conglomerate covered by calcareous fine-grained loess and loess-derived loam. At 268–359 m. Certified organic (EU BIO).
The structured palate is as crisp and bracing and craggy as the vineyard itself. Elegant, ethereal and herbal lift – wet stone. Sour apple and spice; and a dusty minerality lines the edges of a quiet, centred citrus balance. Long, stony finish. (PS) 13%
Drink 2024 – 2030

Neumayer, Zwirch 1ÖTW Grüner Veltliner 2022 Traisental 16.5

Inzersdorf. Sheltered basin on a bedrock of coarse calcareous conglomerate covered by calcareous fine-grained loess and loess-derived loam. At 268–359 m. Certified sustainable (Nachhaltig Austria).
Riper, spicier and creamier than the Huber. Expressive zesty aromas. Supple and generous palate with a firm, stony backbone and repeated spice. The blend of alcohol and altitude throws off the balance in its youth. Dense and chewy. (PS) 13.5%
Drink 2023 – 2029

Wagram

Leth, Brunnthal 1ÖTW Grüner Veltliner 2022 Wagram 16.5

Fels am Wagram. South-facing terraced slope on the upper third of a hillside in Fels am Wagram at 256–302 m. Highly calcareous and silty soils.
Intense, perfumed spice. Ripe peach. Delightful, juicy apricots on the concentrated palate. Elegant pepper spice. Bright acidity with a mouth-watering freshness and finish. (PS) 13%
Drink 2023 – 2029

Schuster, Eisenhut 1ÖTW Grüner Veltliner 2022 Wagram 17 +

Grossriedenthal. Sandy gravels. South-facing slope with relatively meagre soils at 289–348 m above sea level. Certified organic (EU BIO).
Breakfast in a glass with notes of smoky bacon and toast, and a side of grapefruit juice. The juicy freshness and clarion fruit belie the complexity and tensile strength. Long, spicy finish. This one just keeps changing in the glass in loads of unexpected ways. (PS) 13%
Drink 2023 – 2030

Josef Ehmoser, Georgenberg 1ÖTW Grüner Veltliner 2021 Wagram 16

Grossweikersdorf. Vines here grow on old Danube terrace gravels covered with loam and loess, at 246–295 m.
Smells like spiced pears, white blossoms and toast. Supple and spicy with moderate concentration and a lavish, warm finish. (PS) 14%
Drink 2023 – 2028

Diwald, Goldberg 1ÖTW Grüner Veltliner 2021 Wagram 16.5 +

Grossriedenthal. The site, at 274–320 m, encompasses two ridges separated by a depression. The soil is a chernozem composed of loess with ancient loamy soil formations. Certified organic (EU BIO) and transitioning to biodynamic.
Leafy green-herb aromas – green apple, both fresh and dried. Wow, that was unexpected! Lithe and focused palate with racy acidity and green-apple sourness. Still closed but I'm willing to give it the benefit of the doubt. Markedly refreshing and drying finish. (PS) 12.5%
Drink 2024 – 2031

Josef Ehmoser, Hohenberg 1ÖTW Grüner Veltliner 2022 Wagram 16.5

Grossweikersdorf. South-south-east-facing site at 223–330 m. Clay and silt base with layers of loess on top. Certified organic (EU BIO).
Smells of a fresh fruit salad, green apple, citrus and white-pepper spice. Lithe and nimble palate, refined juiciness with crisp contours and spicy nuances. Appealing definition and drive. (PS) 13%
Drink 2023 – 2029

Bernhard Ott, Rosenberg 1ÖTW Grüner Veltliner 2021 Wagram 16.5

Feuersbrunn. Calcareous silty soils developed from a blanket of loess, up to 20 metres thick. Site at 267–327 m. Certified biodynamic (respekt-BIODYN) and organic (EU BIO).
Subtle aromas of lily pad and apricot stone. Contoured palate with lavishly ripe fruit. Dominating zesty spice on the stony, textured finish. Bright and balanced. (PS) 13%
Drink 2024 – 2030

Leth, Scheiben 1ÖTW Grüner Veltliner 2022 Wagram 16

Fels am Wagram. Sloping terraces at 230–285 m, with a south-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).
Broad and lavish aromas of lemon curd, fresh pear and perfumed spice. Spiced apple. Piercing acidity and a tapering palate that grows more slender the longer it stays in the glass. (PS) 13%
Drink 2023 – 2028

Fritsch, Schlossberg 1ÖTW Grüner Veltliner 2021 Wagram 17

Oberstockstall. Loess atop argillaceous-silty marine sediments. Sits at 217–252 m elevation. Certified biodynamic (respekt-BIODYN) and organic (EU BIO).
Crisp yellow fruit, leafy green herbaceousness. Finely spiced on the elegant, creamy palate. Piercing, cool acidity and a decidedly salty vein. Verdant, crisp and, even if it isn't grown at altitude, it certainly tastes of it. (PS) 13%
Drink 2024 – 2030

Josef Fritz, Schlossberg 1ÖTW Grüner Veltliner 2021 Wagram 16.5

Mitterstockstall. Loess atop dark loam soils. Sits at 217–252 m elevation. Certified sustainable (Nachhaltig Austria) and organic (EU BIO).
Ripe yellow fruit, pear and a bit of banana. Slender, herbal and youthful. Dusty finishing spice. (PS) 12.5%
Drink 2024 – 2029

Bernhard Ott, Spiegel 1ÖTW Grüner Veltliner 2021 Wagram 16.5

Feuersbrunn. Calcareous and silty soils derived from loess over gneiss bedrock, marine sediment and ancient gravels of the Danube River. Certified biodynamic (respekt-BIODYN) and organic (EU BIO).
Aromas of yellow fruit and toast. Sleek and fruity, with luminous spice and bright acidity. Finely shaped and taut, with a sour-fresh finish. Still quite closed. (PS) 13%
Drink 2025 – 2031

Fritsch, Steinberg 1ÖTW Grüner Veltliner 2022 Wagram 16

Ruppersthal. Loess soils atop quartz-rich sandy gravel, at 223–331 m. Certified biodynamic (respekt-BIODYN) and organic (EU BIO).
Smells intensely of rich, spiced peach. Delicate citrus-fruit aromas. Nuanced, fresh and zippy, with nimble acidity and a long mouth-watering finish. (PS) 12.5%
Drink 2023 – 2026

Wien

Fuhrgassl-Huber, Gollin 1ÖTW Grüner Veltliner 2021 Wien 17

Nussberg. South- and south-east-facing site at 222–276 m on limestone soils. Certified sustainable (Nachhaltig Austria).
Intense herbal-peppery aroma; stony, too. An (attractive) impression of sour pears. All that sour/crisp freshness is balanced by a creamy (lees?) texture. Bone dry, slightly chalky, super-fresh. Good intensity and length without being particularly fruity. (JH) 14%
Drink 2024 – 2030

Wieninger, Preussen 1ÖTW Grüner Veltliner 2022 Wien 16.5

Nussberg. South- and south-east-facing site at 211–325 m on calcareous clay. Certified organic and biodynamic (respekt-BIODYN).
Lightly peppery, just-ripe, creamy pears. Riper-fruited on the palate but not quite as intense as the Fuhrgassl-Huber Gollin 2021. Fresh and deliciously dry, and the acidity marked on the finish; but it has energy, length and real fruit purity. (JH) 13.5%
Drink 2024 – 2028

Wieninger, Schenkenberg 1ÖTW Grüner Veltliner 2022 Wien 16.5

Grinzing. South- and south-east-facing at 262–300 m on stony limestone. Screwcap. Certified sustainable (Nachhaltig Austria).
Riper-fruited but simpler than the Wieninger Ried Preussen 2022. Pears and stone dust. Deep and intense citrus flavour on the palate. Relatively simple but with depth in this vintage, and good length. (JH) 14.5%
Drink 2023 – 2028

Hajszan Neumann, Steinberg 1ÖTW Grüner Veltliner 2022 Wien 17

Grinzing. Vines at 263–340 m on stony soil. Certified organic and biodynamic (respekt-BIODYN).
Dusty citrus with a hint of spring blossom. Both juicy and mouth-watering, with a nicely dry, chalky texture. Tight but not lean. Marked persistence. One for lovers of precision rather than fullness. (JH) 13%
Drink 2024 – 2030

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