

FROM: Austria, honeydew melon and gooseberry fruit accented by green herbs and chalk. The finish is long and satisfying, rich and VARIETY: Sauvignon Blanc leesy, yet invigorating. Importer: Morandell Imports, Los Angeles, CA; tel. (310) 328-5010 DRINK: -ESTIMATED COST: \$29 -David Schildknecht SOURCE: WA, #160 Aug 2005 2004 Straden Neumeister Sauvignon Blanc Moarfeitl Selektion Add to Print List RATING: (89-91) points The 2004 Sauvignon Blanc Moarfeitl Selektion was still in barrel and cloudy. Ordinarily I would postpone assessment PRODUCER: Straden
Neumeister of a wine like this, but I often lack the opportunity to report each year on a given Styrian estate, and this wine should not go unnoticed. Tangerine and musk melon FROM: Austria, aromas in the nose were followed by a palate with a VARIETY: Sauvignon Blanc somewhat exaggerated sense of creaminess simply on account of lees in suspension. The fruit flavors themselves DRINK: though – melons, citrus, and tropical – are glass clear. The ESTIMATED \$38 impressively lasting finish of fresh lime and tangerine with hints of pepper and marjoram marks this as a wine that will be loaded with potential at table. A "reserve" mini-SOURCE: WA, #160 Aug 2005 bottling of 2003 Sauvignon from this site even managed to acquit itself superbly after having undergone vinification in a new barrique. If Styrian vintners want a lesson in how to benefit from wood without letting it get in the way or take over – and many of them could use it – they should apply here. Importer: Morandell Imports, Los Angeles, CA; tel. (310) 328-5010 -David Schildknecht 2004 Straden Neumeister Sauvignon Blanc Add to Print List Steierische Klassik RATING: 88 points Sauvignon Blanc is Styria's vinous visitors' card, and Neumeister's 2004 Sauvignon Blanc Steierische Klassik PRODUCER: Straden
Neumeister gets your attention with an intense nose of gooseberry, under-ripe apricot, mint and oregano. The palate is another example of a wine leesy and incipiently creamy and silky, FROM: Austria, yet juicy and invigorating. As for the finish, this little VARIETY: Sauvignon Blanc kitten - which enjoyed (if that's the word) 18 hours of prefermentation cold soak – has claws. Importer: Morandell DRINK: -Imports, Los Angeles, CA; tel. (310) 328-5010 **ESTIMATED** -David Schildknecht COST: SOURCE: WA, #160 Aug 2005 2004 Straden Neumeister Weissburgunder Add to Print List Steierische Klassik RATING: 86 points This wine was recommended, but no tasting note was given. Importer: Morandell Imports, Los Angeles, CA; tel. PRODUCER: Straden
Neumeister (310) 328-5010

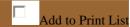
FROM: Austria,

VARIETY: Weissburgunder

-David Schildknecht

DRINK:	-
ESTIMATED COST:	\$21
SOURCE:	WA, #160 Aug 2005

2002 Straden Neumeister Welschriesling Beerenauslese Sazianni



RATING: 91 points

PRODUCER: Straden Neumeister M

FROM: Austria,

VARIETY: Welschriesling

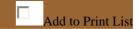
DRINK:
ESTIMATED COST:

SOURCE: WA, #160
Aug 2005

The 2002 Welschriesling Beerenauslese Sazianni, selected early November and vinified in new barrique, obviously started out life with just the right ratio of shriveled to fresh fruits for magic results. It offers a mouthwatering display of pineapple, pink grapefruit aromas, then sneaks onto the palate buoyant and polished, fresh and juicy, with luscious citricity, yet with all the honey, candied citrus, and spicy botrytis flavors of the genre. The finish is infectiously gulpable and packed with flavor. Importer: Morandell Imports, Los Angeles, CA; tel. (310) 328-5010

-David Schildknecht

2002 Straden Neumeister Welschriesling Trockenbeerenauslese Sazianni



RATING: 88 points

PRODUCER: Straden
Neumeister
FROM: Austria,

VARIETY: Welschriesling

DRINK:
ESTIMATED
COST: \$52

SOURCE: WA, #160
Aug 2005

The 2002 Welschriesling Trockenbeerenauslese Sazianni was picked at the same time as the Beerenauslese that follows in my report, the pickers selecting on the vine and segregating the bunches into two baskets. A smoked meat and herb smell (should that read "Salami Sazianni"?) as well as lemon oil and candied pineapple pungently assault the nose. In the mouth this is rich but not quite heavy, with lots more candied citrus, citrus rind and smoked meat. The finish is fat and full, though not nearly so striking as the other two sweet wines here today. Importer: Morandell Imports, Los Angeles, CA; tel. (310) 328-5010

-David Schildknecht