2004 Straden Neumeister Gelber Muskateller Steierische Klassik

Add to Print List

RATING:	89 points
PRODUCER:	Straden Neumeister
FROM:	Austria,
VARIETY:	Muscat
DRINK:	-
ESTIMATED COST:	$18
SOURCE:	WA, #160 Aug 2005

In typical fashion, there is a line of “Steierische Klassik” wines vinified in tank, and then a line of single-vineyard wines done in barrel. But even the tank wines here benefit from up to a day’s skin contact and sophisticated working of the lees, as demonstrated by a 2004 Gelber Muskateller Steierische Klassik aromatically loaded with fresh lemon, mint and catnip. In the mouth this was polished, glossy, incipiently creamy, subtly yeasty and yet appropriately zingy and bright, finishing with resinous herbs and citrus, with lightness and lift. Dry crisp yellow muscat is the classic, at its best highly distinctive, Styrian aperitif and you will need a sharp nose and a lot of luck to find a better example (which, incidentally, was not harvested until the last week in October). Importer: Morandell Imports, Los Angeles, CA; tel. (310) 328-5010

-*David Schildknecht*

2004 Straden Neumeister Grauburgunder Steierische Klassik

Add to Print List

RATING:	87 points
PRODUCER:	Straden Neumeister
FROM:	Austria,
VARIETY:	Pinot Gris
DRINK:	-
ESTIMATED COST:	$20
SOURCE:	WA, #160 Aug 2005

Neumeister’s 2004 Grauburgunder Steierische Klassik should be mandatory drinking for those addicted to Italian Pinot Grigio. The nose displays ripe peach and toasted almonds, which continue on the doughy, rich, yet juicy palate, along with musk melon, mango, coffee, and a smoked meat character that reminds one of Alsace. The finish is pure and clear, returning one to the relative simplicity of peach and almond flavors, and faintly reveals the wine’s 13.5% alcohol. Importer: Morandell Imports, Los Angeles, CA; tel. (310) 328-5010

-*David Schildknecht*

2003 Straden Neumeister Sauvignon Blanc Beerenauslese Klausen

Add to Print List

RATING:	93 points
PRODUCER:	Straden Neumeister
FROM:	Austria,
VARIETY:	Sauvignon Blanc
DRINK:	-
ESTIMATED COST:	$45
SOURCE:	WA, #160 Aug 2005

The 2003 Sauvignon Blanc Beerenauslese Klausen smells of gooseberry preserves and mint, then comes onto the palate with a striking juxtaposition of honeyed botrytis character with lightness and lift, tart fresh gooseberry, and juicy citrus flavors, all the while completely belying the typical character of this vintage. The gooseberries segue into ripe melon, pineapple, and lime as the wine opens and in the gloriously long, juicy finish. Importer: Morandell Imports, Los Angeles, CA; tel. (310) 328-5010

-*David Schildknecht*

2004 Straden Neumeister Sauvignon Blanc Klausen Selektion

Add to Print List

RATING:	90 points
PRODUCER:	Straden Neumeister

The 2004 Sauvignon Blanc Klausen Selektion was vinified in wooden ovals. Mint, gooseberry, nut oils and chalk dust inform the bouquet. The palate is brothy and glycerin-rich, medium-bodied but with a doughy, substantial feel, with

FROM:	Austria,
VARIETY:	Sauvignon Blanc
DRINK:	-
ESTIMATED COST:	$29
SOURCE:	WA, #160 Aug 2005

honeydew melon and gooseberry fruit accented by green herbs and chalk. The finish is long and satisfying, rich and leesy, yet invigorating. Importer: Morandell Imports, Los Angeles, CA; tel. (310) 328-5010

-*David Schildknecht*

2004 Straden Neumeister Sauvignon Blanc Moarfeitl Selektion

Add to Print List

RATING:	(89-91) points
PRODUCER:	Straden Neumeister
FROM:	Austria,
VARIETY:	Sauvignon Blanc
DRINK:	-
ESTIMATED COST:	$38
SOURCE:	WA, #160 Aug 2005

The 2004 Sauvignon Blanc Moarfeitl Selektion was still in barrel and cloudy. Ordinarily I would postpone assessment 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 aromas in the nose were followed by a palate with a somewhat exaggerated sense of creaminess simply on account of lees in suspension. The fruit flavors themselves though – melons, citrus, and tropical – are glass clear. The 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-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 Steierische Klassik

Add to Print List

RATING:	88 points
PRODUCER:	Straden Neumeister
FROM:	Austria,
VARIETY:	Sauvignon Blanc
DRINK:	-
ESTIMATED COST:	
SOURCE:	WA, #160 Aug 2005

Sauvignon Blanc is Styria’s vinous visitors’ card, and Neumeister’s 2004 Sauvignon Blanc Steierische Klassik 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, yet juicy and invigorating. As for the finish, this little kitten – which enjoyed (if that’s the word) 18 hours of pre-fermentation cold soak – has claws. Importer: Morandell Imports, Los Angeles, CA; tel. (310) 328-5010

-*David Schildknecht*

2004 Straden Neumeister Weissburgunder Steierische Klassik

Add to Print List

RATING:	86 points
PRODUCER:	Straden Neumeister
FROM:	Austria,
VARIETY:	Weissburgunder

This wine was recommended, but no tasting note was given. Importer: Morandell Imports, Los Angeles, CA; tel. (310) 328-5010

-*David Schildknecht*

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

2002 Straden Neumeister Welschriesling Beerenauslese Sazianni

Add to Print List

RATING:	91 points
PRODUCER:	Straden Neumeister
FROM:	Austria,
VARIETY:	Welschriesling
DRINK:	-
ESTIMATED COST:	$44
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

Add to Print List

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*