2006 Straden Neumeister Morillon [chardonnay] Klassik

Add to Print List

RATING:	86 points
PRODUCER:	Straden Neumeister
FROM:	Austria
VARIETY:	Chardonnay
DRINK:	-
ESTIMATED COST:	
SOURCE:	WA, #177 Jun 2008

Also recommended, no tasting note given.

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-*David Schildknecht*

2006 Straden Neumeister Roter Traminer Steintal Selektion

Add to Print List

RATING:	90 points
PRODUCER:	Straden Neumeister
FROM:	Austria
VARIETY:	Gewurztraminer
DRINK:	2008 - 2015
ESTIMATED COST:	
SOURCE:	WA, #177 Jun 2008

Neumeister's 2006 Roter Traminer Steintal is remarkably polished, glossy, and smooth in texture considering that even with this phenol-rich grape, he essays brief pre-fermentative skin contact. Filling the air and mouth with rose petals, pear, musk melon, and lychee, while retaining the musky, smoked meat aspects associated with this member of the Traminer family, for this variety, remarkably high acidity (around seven grams) helps supply vivacity and succulence that it can sometimes lack, as well as checking the wine's nine grams of residual sugar (which in turn checked the alcohol). Smoky, subtly bitter yet lushly-fruited in its finish, this versatile wine can be employed at leisure over the next 5-7 years. I continued to find Neumeister's bottlings from smaller and newer barrels less successful (often on account of bitterness or obtrusive oakiness) than his more prevalent wines matured in fuder.

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2006 Straden Neumeister Gelber Muskateller Steierische Klassik

Add to Print List

RATING:	88 points
PRODUCER:	Straden Neumeister
FROM:	Austria
VARIETY:	Muscat
DRINK:	-
ESTIMATED COST:	
SOURCE:	WA, #177 Jun 2008

The 2006 Gelber Muskateller Klassik displays lovely floral adjuncts to the more typical tangerine, lemon, and herb. Bright, juicy, brisk, and salty, this fulfills in spades its duty to refresh, invigorate, and stimulate an appetite, and finishes with clarity rare for this variety.

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2006 Straden Neumeister Grauburgunder Steierische Klassik

Add to Print List

RATING:	85 points
PRODUCER:	Straden Neumeister
FROM:	Austria
VARIETY:	Pinot Gris
DRINK:	-
ESTIMATED COST:	
SOURCE:	WA, #177 Jun 2008

Also recommended, no tasting note given.

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2006 Straden Neumeister Sauvignon Blanc Klausen Selektion

Add to Print List

RATING:	88+ points
PRODUCER:	Straden Neumeister
FROM:	Austria
VARIETY:	Sauvignon Blanc
DRINK:	-
ESTIMATED COST:	
SOURCE:	WA, #177 Jun 2008

The 2006 Sauvignon Blanc Klausen features aromas of passion fruit, gooseberry, mint, and lime. Clear and refreshing on the palate with an emerging suggestion of ripe honeydew melon, sleek and polished in texture, this finishes with the addition of salted grapefruit zest and tart black fruits. There is a lot of energy and potential here, even though when tasted, it was almost certainly suffering from recent filtration and bottling.

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2006 Straden Neumeister Sauvignon Blanc Moarfeitl Selektion

Add to Print List

RATING:	(90-91) points
PRODUCER:	Straden Neumeister
FROM:	Austria
VARIETY:	Sauvignon Blanc
DRINK:	-
ESTIMATED COST:	
SOURCE:	WA, #177 Jun 2008

The 2006 Sauvignon Blanc Moarfeitl Selektion – tasted from fuder – is as dramatically atypical for Sauvignon as the Klausen was archetypal. Peach, apricot, orange blossom, buddleia, and smoked meat almost suggest a hypothetical hybrid of Riesling and Pinot Gris. Creamy and rich yet clear, juicy, refined and with a lovely sense of lift, it exhibits profuse inner-mouth florality and saline mineral suggestions. This should be richly satisfying, not to mention intriguing to follow for 3-4 years.

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dramatic, high-tech cellar. There is a new label, and no doubt less superficial innovations will follow, but Albert Neumeister's commitment to quality and to showcasing both his own and neighbors' grapes from this still little-known corner of Styria will certainly remain. The rains of August brought botrytis to fruit that was roughly a week ahead of the Sudsteiermark in ripeness, and picking (which began October first) as well as vinification had to be very watchful.

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2006 Straden Neumeister Sauvignon Blanc Steierische Klassik

Add to Print List

RATING:	89 points
PRODUCER:	Straden Neumeister
FROM:	Austria
VARIETY:	Sauvignon Blanc
DRINK:	-
ESTIMATED COST:	
SOURCE:	WA, #177 Jun 2008

The 2006 Sauvignon Blanc Steierische Klassik displays a Muskateller-like pungency of lemon and grapefruit zest and sage. Saline, bright, and invigorating on the palate, it favors luscious, juicy citrus in the finish, with a hint of red currant. At around 12% alcohol, this high-spirited and highly expressive wine is as close as Neumeister has come in 2006 to classic "Steierische Klassik" character, and indeed is a model for its type. (The Grauburgunder Klassik, by contrast, evinced a bit of heat and roughness.)

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2006 Straden Neumeister Weissburgunder Klausen

Add to Print List

RATING:	(89-90) points
PRODUCER:	Straden Neumeister
FROM:	Austria

Tasted from large ovals, the 2006 Weissburgunder Klausen was full of bittersweet floral and black fruit notes, along with more predictable toasted nuts, lemon, and apple. A

VARIETY:	Weissburgunder
DRINK:	2008 - 2012
ESTIMATED COST:	
SOURCE:	WA, #177 Jun 2008

refreshing, bracing primary juiciness and salinity (hallmarks of so many excellent Neumeister wines) combines with creaminess of texture for a classic exhibit of what might be called the Pinot Blanc paradox. Low-toned suggestions of meat stock add depth to what will be a fascinating and versatile wine to drink anytime over the next 3-4 years.

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2006 Straden Neumeister Weissburgunder Steierische Klassik

Add to Print List

RATING:	88 points
PRODUCER:	Straden Neumeister
FROM:	Austria
VARIETY:	Weissburgunder
DRINK:	-
ESTIMATED COST:	
SOURCE:	WA, #177 Jun 2008

Neumeister vinified his 2006 Weissburgunder Klassik entirely in tank simply because the volume is too small for a fuder. Unusually carnal meat stock richness, a creamy texture enhanced by Neumeister's having worked the lees, and strikingly saline minerality all feature in this Pinot Blanc. Toasted nut character more typical of the variety emerges in the finish, and while this misses the delicacy and refreshment normally anticipated under the label "Klassik" it offers compensatory richness and sappy concentration, while making a distinctive and interesting statement.

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2005 Straden Neumeister Beerenauslese Sazianni

Add to Print List

RATING:	93 points
PRODUCER:	Straden Neumeister
FROM:	Austria
VARIETY:	Proprietary Blend
DRINK:	-
ESTIMATED COST:	
SOURCE:	WA, #177 Jun 2008

A co-fermentation of Muskateller, Welschriesling, Grauburgunder, and Roter Traminer, the 2005 Beerenauslese Sazianni is full of spiced peach and honey. Moreover, there is a mysteriously smoky, musky side to the botrytis component that puts me in mind of great Tokaji. Like all of Neumeister's best nobly sweet wines, this offers an uncanny combination of elegance and lift, juiciness and delicacy, with amplitude and a relatively soft, creamy mouth feel. No other nobly sweet wines in my experience exhibit quite this combination. There is plenty of spice and meaty depth to linger over here and the buoyant finish – with subtle hints of caramel and salt – gives you ample opportunity to do so. The Neumeisters sent several 2003 and 2004 attempts at nobly sweet wine to the distillery: they only bottle one when the botrytis is entirely noble. I suspect this wine will be worth following for a decade at least.

-*David Schildknecht*