Stephen Tanzer's
INTERNATIONAL WINE CELLAR

Neumeister, Straden

By Peter Moser

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The cool but dry harvest in southeast Styria lasted from late September through the end of October. All of the Neumeisters' grapes were picked fully ripe, with their primary fruit and acidity well preserved. Enologist Christoph Neumeister expects a lot from this vintage: "The wines are ripe and well-structured, firm and compact, yet still very elegant and with plenty of the typical Styrian varietal fruit expression. It promises to develop into a truly great vintage."

2007 Neumeister Morillon Steirische Klassik

($26) Pale green-yellow. Apple, pear, orange and almond blossom on the nose and in the mouth. Elegantly integrated, lively acidity gives shape and lift to this enticing chardonnay. Finishes with lingering notes of apple and quince. Drink now to 2012.

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2007 Neumeister Grauburgunder Klassik

($26) Medium yellow-green. Exotic suggestions of papaya and melon are complicated by walnut and spring meadow herbs on the nose. Powerful and full-bodied yet still elegant, with bright acidity framing the pinot gris-typical apricot flavor. Rich fruit lingers on the finish. Should benefit from a bit of bottle maturation and hold until at least 2013.

89

2007 Neumeister Gelber Muskateller Steirische Klassik

($23) Pale green-yellow. Wonderfully fragrant nose offers freshly crushed grape seed, nutmeg, elderflower and orange zest. Crisp and refreshing, with appetizing acidity brightening the wine's delicate floral flavors. Delicate bergamot and borage nuances linger on the moderately long finish. This makes an excellent aperitif. Drink now to 2012.

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2007 Neumeister Sauvignon Blanc Steirische Klassik

($23) Pale green-yellow. Juicy gooseberry, cassis, mango, lemon zest and elderflower on the nose. A lively midweight with excellent shape and grip to its mango and green apple flavors. This very versatile food wine finishes with a lingering wet stone quality. Drink now to 2012.

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2007 Neumeister Sauvignon Blanc Klausen

($38) Pale green-yellow. Clear varietal character is expressed by aromas of elderflower, blackcurrant, gooseberry jelly and mandarin orange. Medium-bodied sauvignon, with juicy acidity framing and freshening the inviting and rather tropical flavors of lichee and mandarin orange. More bracing and delicate at present than particularly generous, this very young wine leaves one with the desire for another glass. Drink now to 2012.

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2007 Neumeister Sauvignon Blanc Moarfeitl

($50) Medium green-yellow. Concentrated gooseberry jelly is accompanied by greengage plum, blossom honey, green bell pepper and dark wet slate on the nose and palate. Fairly large-scaled and muscular, but given grace by harmonious, lively acidity. The long finish throws off notes of blackcurrant, apricot and mango complicated by wet stone. Drink now to 2017.

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2007 Neumeister Roter Traminer Steintal

($36) Medium yellow-green with subtle golden highlights. A classic gewurztraminer nose exudes rose, marshmallow, lichee and a hint of honey. Opulent and full-bodied with generous and somewhat sweet yellow peach flavor buffered by a rather raw mineral character. This long-distance runner should benefit significantly from a few years in the bottle. Drink 2010 to 2019. (Frederick Wildman & Sons, New York, NY)

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