



Gölses Heinrich Loimer Sattlerhof Schellmann Wieninger  
PREMIUM ESTATES *of* AUSTRIA

## Wine Advocate ratings by David Schildknecht (eRobertParker.com) 2011

### **Grüner Veltliner Herrenholz 2010:** 87 points

The Wieninger 2010 Gruner Veltliner Herrenholz exhibits generous juiciness of lettuces and celery accented by toasted pumpkin seed and orange zest. Displaying Riesling-like brightness, it finishes with stimulating hints of salt and stone. This should prove deliciously useful over the next couple of years, and despite its only marginally ripe flavors might surprise any (few) folks who hang on to bottles for longer.

### **Grüner Veltliner Nussberg 2010:** 87 points

Piquant toasted nuts and peach kernel inflect the juicy green bean and lime fruit of Wieninger's 2010 Gruner Veltliner Nussberg but its bitter elements are well integrated on a quite lush palate and refreshing finish, making for a versatile table companion over the next 2-3 years.

### **Grüner Veltliner Kaasgraben 2010:** 89 points

The low-yielding old vines that inform Wieninger's 2010 Gruner Veltliner Kaasgraben (and which are unlikely to produce any fruit in 2011 after having been literally shredded by hail the first week of June) give an intriguingly mineral account of themselves, suggestions of brine, stone and iodine inflecting tart cherry, fresh lime, and snap pea. Nutty-vegetal hints of white asparagus and fresh spinach add further interest en route to a dynamically complex and refreshing finish. This should be most fascinating to put to use over the next 4-6 years.

### **Grüner Veltliner Preussen 2010:** 92 points

The mere 300 liters of Wieninger 2010 Gruner Veltliner Preussen will be worth looking out for, although most of that volume is destined for a single merchant in Munich who helped convince its author not to blend it away despite the tiny volume. A lovely nose of fresh lime, sour cherry, rhubarb, and pungent green herbs segues into a bright but extract-rich palate whose combination of stimulating tartness and cooling aura makes for terrific refreshment. Savory salinity and ineffable mineral intrigue add to the allure of a long, mouthwatering finish. This ought to be engrossing to follow over the better part of a decade.

**Nussberg Alte Reben 2010:** 89-90+ points

Tasted from tank, the Wieninger 2010 Nussberg Alte Reben is scented with elder flower and rose, putting me in mind of a Sauvignon-Traminer blend (the latter variety being indeed a minor component in this Gemischter Satz) and exhibits a deep meatiness on the palate that suggests something both Chablis-like and (red) Burgundian. The balance between creaminess and refreshment is adept, and notes of thyme and black pepper offer alluring counterpoint to apple and nut oils in a finish of admirable persistence.

**Rosengartl Alte Reben 2010:** 92-93 points

Tasted from tank, Wieninger's 2010 Rosengartl Alte Reben – showcasing, as usual, one of the sweetest spots on the Nussberg, and old vines of predominantly Gruner Veltliner, Pinot Blanc, Neuburger, and Roter Traminer – is scented with green tea, iris, and fresh green bean, which then contribute to the allure of an infectiously juicy, polished palate, along with fresh apple, lime, nut oils, and a compellingly saliva-inducing, saline shrimp shell reduction. Hints of fruit pit, black pepper, coriander, and crushed stone add delightful stimulation to a buoyant, long-gliding finish. This triumph of its vintage, representing 1,000 bottles, will be worth chasing down with diligence, and savoring over the next decade or more.

**Rosé de Pinot 2010:** 87 points

A green herbal streak overlies the tart cherry, with a bright, subtly chewy finish invigoratingly inflected by salt, toasted nuts, and green apple skin. This lightweight (11.5% alcohol) refresher treads just the right side of being under-ripe and will prove a winsome quaffer and versatile table companion over the next 6-9 months.