

STADLMANN

Press

Robert Parker- Wine Advocate -David Schildknecht June 2008

2006 Zierfandler Trockenbeerenausles (93 points)

Occasionally, nobly sweet wine is essayed from Zierfandler, and I wouldn't be surprised if Stadlmann's 2005 Zierfandler Trockenbeerenauslese is as fine an example as has ever been rendered. Quince preserves, wood smoke, candied citrus rind, and musky animal scents rise from the glass. Peach, pink grapefruit and quince dominate on a luscious, oily-rich, yet buoyant palate. No doubt this wine of 9.5% alcohol has enormously high residual sugar, but it only tastes subtly and entirely appropriately sweet. A clear, elegant, uplifting finish preserves some of the mysterious musky meatiness as well as the rich fruit and zesty pungency that were present already in the nose.

2006 Zierfandler Mandel Hoeh (92 points)

The 2006 Zierfandler Mandel-Hoh smells ripely and mouth-wateringly of quince, marzipan, gentian, and violets, saturates the palate with lush compote of apples, quince and mango, wreathed in flowers and accepted by bitter-sweet grapefruit zest. The piquant, persistently floral, bitter-sweet, zesty, as well as subtly stony finish is truly haunting. Once you experience Mandel-Hoh you'll be hooked. This wine has virtually cult status in Austria, yet the price is not at all outrageous, and Stadlmann sees fit to share some with the United States.

2006 Zierfandler Classic (88 points)

Stadlmann's basic 2006 Zierfandler Classic is redolent of green tea, tangerine and lemon zest, and pungent narcissus. A lush but refreshing palate features hints of quince salinity and subtle green tea and citrus zest bitterness. Tasters familiar with the Loire may be reminded of Chenin by Zierfandler's proclivity to deliver considerable textural richness yet retain refreshing acidity as well as to incorporate bitter elements into quince-like fruit.

Wine & Spirits Years Best of Austria April 2008

2006 Zierfandler Mandel-Hoeh (91 points)

Creamy flavors of honeydew and Meyer lemon are rich, while fresh, citrusy acidity keeps the lush fruit feeling sleek and kinetic. The depth and balance are impressive, and it's easy to see why this is often regarded as Austria's greatest Zierfandler.

Best buys:

Stadlmann Zierfandler Classik 2006 (88 points)

Sleek notes of green melon and lime zest, underlined by saline minerality, feel delicate and pure as they race through the palate. It's a delicious, classic example of the variety.

Stadlmann Rotgipfler Tagelsteiner 2006 (89 points)

The rich, juicy flavors of melon and lime are backed by spice minerality and a pleasant hint of sweet herbs. It's bright and vivid, finishing with zesty acidity.

Stadlmann Neuburger Mitterwiese 2006 (88 points)

Neuburger is never the most aromatic grape, but this shows delicate and complex flavors of Asian Pear and lemon zest. The structure is vibrant and harmonious.

Wine & Spirits "100 Top Values of the Year" Top Austrian Value Brands (June 2007)

What: Crisp, minerally wines from zierfandler and rotgipfler, traditional varieties south of Vienna.

Standout: True to its name, the 2005 Classic Rotgipfler (\$14) is a great example of this lively, citrus-flavored grape variety.

Where: The Thermenregion, south of Vienna.

When: Pair these with any delicate fish or poultry dishes; the clean flavors and crisp acidity of these varieties complement Japanese and Southeast Asian cuisines particularly well.

Wine & Spirits, "Austria 2005" by Peter Liem (April 2007)

2005 Thermenregion Classic Rotgipfler (87)

The dusty, salty minerality is the star of the show here, encasing the grapefruit and lemon rind flavors in a bright and lively grip. Its clarity and finesse would pair well with Vietnamese food, such as noodles with barbecued pork.