



Weingut Anton Bauer

This highly successful family winery in the Wagram is managed by 4th generation winemaker Anton Bauer. The winery has a large portfolio of excellent wines made from indigenous and international grapes farmed organically.

The Grüner Veltliners are especially noteworthy. Importer: Klaus Wittauer/Select Wines, Chantilly, VA

Anton Bauer 2009 Gmork Wagram (\$12) 89

Gmork is an especially flavorful entry level Grüner Veltliner. Ripe orchard fruit and herbs are present on the nose. There's a brisk attack with citrus and good acidity on the palate, which finishes with light fruit and minerals.

Great Value!

Anton Bauer 2009 Grüner Veltliner Reserve Rosenberg Wagram (\$24) 90

The 2009 Reserve Rosenberg reveals a perfume of fresh, rich pear with a touch of herbs. On the palate it's rich and beautifully balanced with orchard fruit, saline minerals, and a touch of white pepper on the finish.

Anton Bauer 2009 Grüner Veltliner Grande Reserve Wagram (\$39) 91

Anton Bauer's Grande Reserve is the product of grapes from selected parcels in several hillside vineyards. The 2009 vintage has rich and complex aromas of spice, stone fruit, and flowers. The palate is beautifully balanced with spice and flinty nuances. Rather young and tight right now, but give this wine a year in bottle, and it will impress even more. We also tasted the 2008 Grande Reserve and liked it even more than the 2009. Prior to 2008 this wine was made with oak aging. **Anton Bauer 2008 Grüner Veltliner Grande Reserve Wagram (\$37) 91+**

Anton Bauer 2007 Reserve Wagram (\$30) 92+

The magnificent Anton Bauer 2007 Reserve is a blend of Zweigelt, Cabernet Sauvignon, Merlot, Bläufänkisch and Syrah. It is medium ruby in color with red berry fruit on the nose. It is a modern tasting wine, aged for 18 months in French barriques. It is medium weight and international in style, elegant and refined almost like a fine Burgundy.

Excellent Value!

Anton Bauer 2007 Pinot Noir Reserve Wagram (\$30) 90

The 2007 Pinot Noir Reserve has a dark ruby hue and aromas of morello cherry, smoke, toast, and vanilla notes. Aged for 20 months in new French oak, it exhibits prominent cedar and earth accents on the palate and the long finish. It is soft and fruity in style but lacks the silky elegance of high quality Pinot Noir

Other Wines Tasted: Anton Bauer 2008 Zweigelt Wagram (\$15) 88;

Leo Hillinger

Leo Hillinger is a talented wine entrepreneur who took over a small wine retail business from his father in 1990 and converted it into one of Austria's finest wineries. Today, Leo Hillinger owns 46 hectares of vineyards and an attractive state-of-the-art winery in the hamlet of Jois near Lake Neusiedl. The Hillinger winery produces excellent reds and a top-quality Hill series sourced from a special vineyard in Rust. Importer: Klaus Wittauer/ Select Wines, Chantilly, VA

Hillinger 2009 Pinot Grigio Burgenland (\$13) 88

Made of 100% Grauburgunder (Pinot Grigio), this light straw bottling-Alsatian in character-is very aromatic showing ripe orchard fruit with a citrus zest. On the palate, it offers nice rich apple and pear with mineral notes and a long finish.

Hillinger 2008 Pinot Noir Eveline Burgenland (\$20) 89

The 2008 Eveline is a delicious entry level Pinot Noir, delicate and varietally correct. It reveals attractive raspberry and red berry fruit, with earth notes on the nose. On the palate there is an abundance of primary fruit, combined with spice and lingering acidity on the finish.

Hillinger 2005 Pinot Noir Terroir Burgenland 91 (\$55)

This medium dark ruby beauty shows smoke, earth, and cherry notes on the nose. Made of fruit from 114 and 777 Dijon clones and aged in 100 percent new oak, it offers a rich, almost opulent, attack with nicely integrated oak, earth, and dark red cherry fruit on the palate. **Quite delicious!**

Hillinger 2009 Zweigelt Burgenland (\$19) 90

Fresh and spicy, this young tank-fermented Zweigelt boasts a ruby purple color and black cherry fruit with chocolate notes on the nose. Fruit forward on the attack, it offers concentrated huckleberry and blackberry fruit with intensity of flavor and high acidity. Fruit sourced from vineyards in Jois.

Hillinger 2008 Blaufränkisch Burgenland (\$18) 89

Leo Hillinger's 2008 Blaufränkisch exhibits a medium dark ruby color and aromas of black pepper, earth, dark fruit and violets. It is fruit forward in character with flavors of blackberry, plum and chalky loam and finishes ripe and fruity. A smooth, full-bodied wine offering a most satisfying drinking experience.

Hillinger 2008 Blaufränkisch Leithaberg DAC (\$30) 92

The 2009 Blaufränkisch Leithaberg vineyard is a step above in quality compared to the regular Blaufränkisch. It is an elegant wine offering a medium ruby hue with blackberry, earth and violet fruit aromas. On the palate it is smooth and full-bodied with layers of red and black fruit flavors, vanilla notes, and a delicious long lasting finish. Aged on the lees for 8 months in new French barriques.

Hillinger 2007 Hill 1 Burgenland (\$65) 93

Hill 1 is a magnificent cuvée of 40% Zweigelt and 20% Blaufränkisch with 20% each of Merlot and Cabernet. Semi-opaque in hue, it offers spicy fruit on the nose with a rich and layered palate of black and blue fruit. Aged for 12 months in new French barriques, it exhibits nicely integrated oak followed by a silky mouth feel, soft round tannins and perfect balance. Blaufränkisch and Zweigelt from top sites in Rust, beautifully blended.

Steininger

The family-run Steininger winery is situated in the wine growing village of Langenlois in the Kamptal Valley.

They cultivate 25 hectares of vines, of which over half is Grüner Veltliner. The Steininger winery is well known for their delicious sparkling wines, which are produced according to the traditional bottle fermenting method. Steininger still wines and sparkling wines are all well made and reasonably priced.

Importer: *Klaus Wittauer/ Select Wines, Chantilly, VA*

Steininger 2009 Grüner Veltliner Kamptal (\$13) 88

Ripe orchard fruit and lime zest show on the nose of this entry level Grüner. It offers a nicely balanced palate with good purity of fruit accented by white pepper. It's clean and well-made with chalky minerals on the finish. **Quite delicious! And Excellent Value!**

Steininger 2009 Grüner Veltliner Loiseumweingarten Kamptal (\$19) 89+

The fruit for the Loiseumweingarten comes from the vineyard between the hotel (The Loiseum) and the museum. This wine is delicious with rich pear and yellow apple, honey and spice on the nose. It has a rich palate with ripe orchard fruit flavors and is almost unctuous with a thick texture, finishing long with spice notes. **Superb value!**

Steininger 2009 Grüner Veltliner Grand Cru Kamptal (\$25) 90

The Grand Cru is a delicious wine. Fermented and aged in acacia barrels, it is then left on the lees and stirred. The result is a honeyed nose of spicy fruit, smoke, hazelnut and nectarine. It's spicy on the attack with good density of fruit and quite dry on the finish. Will benefit from a little more time in bottle.

Steininger 2007 Burgunder Sekt Österreich (\$28) 89

This is a refreshing sparkling wine made from a blend of Chardonnay, Weisser Burgunder, and Blauburgunder.

Fragrant ripe apples and lemon zest show on the nose along with a honeysuckle note. The wine has good body and a fine mousse along with ripe orchard fruit on a creamy palate and a touch of residual sugar.

Tegernseerhof

This 23 hectare family estate in the Wachau is managed by the talented winemaker Martin Mittelbach. Tegernseerhof produces high quality single vineyard wines with the aim of defining the uniqueness of each site. The main wines, Grüner Veltliner and Riesling, are excellent.

Tegernseerhof 2009 Grüner Veltliner Smaragd Höhereck Wachau (\$38) 92

The Höhereck Smaragd has it all—firm structure, voluptuous flavor, and complexity. It starts off with smoke and flint and tropical mango on the nose. It's generously flavored on the palate with ripe stone fruit, meadow herbs, and subtle smoky notes. It has a very long finish of candied mango.

Tegernseerhof 2009 Grüner Veltliner Loibenberg Smaragd Wachau (\$35) 91

About 16 different producers have vineyards on the Loibenberg; Tegernseerhof has 3 hectares. The wine has ripe fresh and dried stone fruit, stony minerals, and spice. The palate is deliciously fruit forward with extravagant stone fruit, minerals, and spice. A delicious, balanced and very approachable wine.

Tegernseerhof 2009 Riesling Smaragd Loibenberg Wachau (\$38) 91

The fruit for this excellent Riesling comes from the top of Loibenberg. The wine is very aromatic with generous sweet stone fruit on the nose. The palate is lean and well structured with a firm mineral structure. Two or three separate passes are made through the vineyard during harvest time to ensure optimal ripeness. **Well done.**

Weingut Steindorfer

The Steindorfer estate is located on the Eastern shore of Lake Neusiedel, between the towns of Illmitz and Apelton. This location is ideally suited for the production of sweet wines and Ernst and Rosa Steindorfer craft some of the finest in the area. They are also producing first class Blaufränkisch from old vineyards. Importer: Klaus Wittauer/Select Wines, Chantilly, VA

Steindorfer 2008 Blaufränkisch Alte Reben Burgenland (\$45) 92

Steindorfer's 2008 Blaufränkisch Alte Reben is a complex wine boasting a nose of dark red fruit, earth and smoke. On the palate it is elegant and beautifully balanced with layers of concentrated blueberries, dark fruit, violets, and loam. Sourced from a single vineyard near Illmitz. A powerful wine.

Steindorfer 2002 Trockenbeerenauslese Scheurebe Burgenland (\$39) 94

Amber gold color, this wine drinks like a liquid gold nectar of dried apricot and nectarine. It's hugely concentrated on the palate and shows a very persistent and flavorful finish. First rate!

Steindorfer 2001 Eiswein Cuvée Klaus (\$34) 92

Amber color. Yellow sultanas, butterscotch, and sherry aromas on the nose, Velvet smooth on the palate—incredibly lush and soft with densely-packed flavors of dried fruit, finishing long and sweet.

The Food and Wine of Austria

Austrian wines pair magnificently with food. The top Austrian wines are as good as any on the market today for pairing with a wide variety of dishes from hors d'oeuvres to entrees, cheese, pastries, and sweet desserts. Both whites and reds, sparkling (sekt) and dessert wines are fresh and flavorful, high in acidity and low in alcohol. This combination of qualities enhances food, both Austrian and non-Austrian, especially when the wine and food are paired correctly. The table below presents types or styles of Austrian wines on the market with selections of dishes from Austria and elsewhere that best accompany them.