

The North Hampshire Wine Society Blog



'Austria' Paul Hibbert

22 October 2014

An all-Austria evening from Paul with wines sourced from The Wine Society
Can't go wrong with that combination...

The wines

Whites

- 1. Hannes Sabathi Scheurebe 2013, Styria** 11.5% £8.95
Pale greenish colour, crystal-bright in the glass. My notes say 'quite an English nose' - by which I meant lightly floral – with just a hint of peel. On the palate many of us thought 'grapefruit', light and fragrant. Surprising viscosity in the glass, zippy acidity on the tongue. Pleasant finish but not long.
- 2. Rainer Wess Riesling Trocken 2013, Kremstal** 12.5% £11.50
A little more golden colour here, with a citrusy bouquet. Off dry palate, a nice rounded mouthfeel. Mellow, with a richer-feeling mid palate than wine 1, and nicely balanced weight.
- 3. Schloss Gobelsburg Riesling 2012, Kamptal** 12.5% £11.95
Natural yeasts used here. A more developed nose than wine 2 with some kerosene starting to show. My notes say 'a racy edgy wine' with clearly defined structure (a beginning, middle and end) and the expected searing acidity that should enable a few years' careful storage. A classic dry Riesling, well balanced and elegant, and a bargain at under £12.
- 4. Pepp Gruner Veltliner 2013, Niederosterreich** 12% £7.50
100% stainless steel fermentation, no lees stirring. A cool white pepper aroma and a lovely racy palate. Good Gruner characteristics in a slightly more austere style than the next wine.
- 5. Stadt Krems Gruner Veltliner 2013, Wachau** 12% £8.95
Minutest hint of pear drop on the nose, more fresh pears on the palate (all the group picked up on this!) Viscosity in the glass. A more rounded style than wine 4, with discernable 'body' in the mid palate. Spritzy on the tongue, lively, felt richer than the previous wine. Very good length indeed. An impressive Gruner at this price.

Reds

6. Tinhof Noir 2011, Burgenland

13% £9.50

Zweigelt/Blaufrankisch/St Laurent blend, from average 55 year old vines. Deep purple with a pretty maroon rim. Some vegetal aromas but still with quite a bit of fruit underpinning. Definite body here – very viscose in the glass. Substantial. My notes say 'beefy'!

7. Hans Iglar Zweigelt 2011, Burgenland

13% £9.50

9 months in oak. Dry farmed (no irrigation) – one of the first Austrian properties to do so in the 1970s. Also one of the first Austrians (in the 1980s) to start maturing in small French oak barrels. A deep colour, some mintiness on the nose. A bright palate with attractive plump cherry notes, more than a hint of spice and plenty of acidity to balance. Reminiscent of some northern Italian reds. Approachable, seems to be drinking well now.

8. Hans Iglar Blaufrankisch 2012, Burgenland

13.5% £9.95

12 months in oak. Deep colour with a widening rim. Firm tannins, a savoury palate, quite chewy but *mellow* with super balancing acidity. Impressive wine and all for under a tenner!

The group really enjoyed this tasting which was also an eye-opener in terms of the value for money of many of these wines given that they are not produced in large bulk quantity. Full marks to The Wine Society (as ever!) and to Paul for some interesting background on the Austrian wine industry

The North Hampshire Wine Society Blog is by **Julia Shaw**