

## Auswahl der Rotweine:

### 94 Punkte

#### 2004 Moric Blaufränkisch Neckenmarkter Alte Reben

92 Punkte

2004 Göttelsbrunn Muhr Niepoort Spitzerberg Blaufränkisch

2004 Welgersdorf Uwe Schiefer Blaufränkisch Reihburg

91-92 Punkte 2006 Schloss Gobelsburg St Laurent Haidegrund

### 91 Punkte

#### 2005 Moric Blaufränkisch Lutzmannsburg

#### 2005 Moric Blaufränkisch Neckenmarkter Alte Reben

90-91 Punkte

2006 Schloss Gobelsburg Pinot Noir Alte Haide

2005 Welgersdorf Uwe Schiefer Blaufränkisch Reihburg

### 90 Punkte

2005 Göttelsbrunn Muhr Niepoort Spitzerberg Blaufränkisch **2005 Moric**

**Blaufränkisch Neckenmarkt** 2004 Neckenmarkt Heribert Bayer In Signo Leonis

2006 Paul Lehrner Blaufränkisch Gfanger 2004 Paul Lehrner Blaufränkisch Steineiche

2004 Pfaffl Excellent 2005 Prieler Blaufränkisch Goldberg 2005 Prieler Blaufränkisch

Schützener Stein 2005 Welgersdorf Uwe Schiefer Blaufränkisch Szapary

Velich-s 2006 reds look to be at least as successful as his 2004s, but I shall report on them only as a group, after all have been bottled. His 2005 Blaufränkisch collection testifies to the quality that was possible in a rain-plagued vintage, if one had well-drained and -ventilated soils, was prepared to wait on this late-ripening variety, and exercised stringent selection and impeccable vinification. All of the wines weighed in at under 13% alcohol (a few lots were lightly chaptalized) but do not taste deficient in ripeness.

2005

**Moric Blaufränkisch Burgenland**

88

The 2005 Blaufränkisch Burgenland - a blend from various sites - both smells and tastes oceanic in its suggestions of brine and minerals, but ripe, lightly tart black berry and a deep beef marrow meatiness provide some depth and substance,

collaborating on a satisfying, subtly saline finish. This relatively light-bodied (not to mention, in typical Velich fashion, decidedly Burgundian) expression of Blaufrankisch will offer versatile satisfaction over the next two or three years.

**2005                    Moric Blaufrankisch Neckenmarkter 90**

The 2005 Blaufrankisch Neckenmarkter delivers aromas of blackberry, smoked meat, and walnut, making for a pleasantly bitter, rather Cabernet Franc-like cast. Juicy, faintly bitter and salty, with subtle tart black fruit and walnut oil on the palate, this clings with a tart, bitter-sweet cast and striking salinity. There will be plenty of rewards for anyone who takes this wine through its paces at the dinner table. And it may gain over a couple of years in bottle, but will, I suspect, be best drunk within 3-4 years.

**2005                    Moric Blaufrankisch Lutzmannsburg 91**

The vintage did not justify the price and quality implied by an -Alte Reben- designation, so Velich has bottled a single 2005 Blaufrankisch Lutzmannsburg. Cherry, nut oils pungent black tea and peat in the nose lead to a clear, refined, infectiously juicy palate that makes a virtue out of the lighter material and higher acidity of the vintage. Yet, the texture is polished, even subtly creamy. Really savory, saline, with sappy fruit accented by smoky black tea, cherry stones and just plain stones mark the finish. This will be a joy to drink anytime over at least the next 3-5 years.

**2005    Moric Blaufrankisch Neckenmarkter Alte Reben 91**

Velich-s 2005 Blaufrankisch Neckenmarkter Alte Reben offers mulberry, blackberry, smoked meat and wood smoke aromas. Sappy, juicy, and persistent on the palate, its underlying suggestions of stone, graphite and chalk provide a striking demonstration of -minerality- (whatever it may be that actually engenders these flavors!), in what was a very challenging vintage. This may lose a bit of its austerity over the next couple of years, and will probably be worth returning to for 4-6 years. But in truth, as striking and delicious as these wines are in their youth, only time will demonstrate the aging potential of Moric Blaufrankisch.

**2004                    Moric Blaufrankisch Neckenmarkter Alte Reben 94**

The 2004 Blaufrankisch Neckenmarkt Alte Reben has more than lived up to the billing I gave it in Issue 166. Black fruits, black tea, sandalwood, and diverse flowers make for an alluring aromatic display. Juicy black fruit intensity on the palate is allied to fine tannins, a silken texture, and terrific depth of clean, raw meat and mineral (salt, graphite, chalk) suggestions. Truly palate-staining and thought-provoking in its finishing intensity and complexity, this beauty - among the handful

of finest Austrian red wines in my dozen years of experience - should reward at least 7-10 years of cellaring. Amazingly, last I checked, there were still some remaining stocks in the United States.

**2006**

**Moric Gruner Veltliner Sankt Georgen**

**92**

The 2006 Gruner Veltliner Sankt Georgen seems to reflect its mussel-chalk origins throughout. High-toned cherry with rhubarb, lentil, grapefruit, white pepper, and chalk dust inform the nose. Dense and creamy in texture on the palate this takes on a Chablis-like combination of cherry, cherry pit, pear pip, grapefruit rind, and some mysterious mineral and carnal broth, then finishes with strikingly chalky and stony notes as well as penetrating fruit clarity. Velich intentionally picked in one pass from top to bottom of this site, so as to capture a range of ripeness, including some still green-gold fruit for vivacity. The finished alcohol was 14%, but by the time it had spent a year in barrel that had diminished to 13.5%. This wonderful new wine will probably enjoy a long bottle life, but no one can really say. (Soon, Velich will also begin working with both Gruner Veltliner - and Blaufrankisch - from very near his home in Grosshoflein.)