



Welcome to the CellarHand newsletter for August 2019. Here's a little taste of what's going on this month...

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## NEWS

### SPOTLIGHT ON SCORPO

“Scorpo’s wines are always impressive but this new release is particularly so,” wrote **Campbell Mattinson** of the inaugural Pinot Noir release from the high-density plantings on the home vineyard. It was a



reminder of how, yes, the wines are excellent across the board – and you mightn’t be aware how diverse the offering is these days. We have three tiers each of Pinot Noir and Chardonnay. The top echelon of the latter is the Eocene Chardonnay, of which Mattinson writes: “When you combine fruit power with this kind of complexity, and add finesse to the equation, then you go straight into the elite class.” And there are also three versions of Pinot Gris – the dry, skin-contact Bestia, the late-harvest Pinsanto and, of course, the classic Mornington Peninsula rendition that has for many years been a benchmark for this variety and style in Australia. And to show how Paul Scorpo’s travelling on that front, we’ll hear from **Mike Bennie**: “Charismatic expression here, full of detail and drinkability. Beautiful thing, this.”

So we’re celebrating Scorpo this month, because this quiet achiever deserves to be hailed from the rooftops.

#### 2016 Scorpo Pinot Gris RRP \$37

*Charismatic expression here, full of detail and drinkability. Scents of faint pear, mixed minerals, light honeyed toast, fresh and dried apple and citrus. Beautiful. Has a succulence in the palate, light chew, beautiful carriage of flavour and a long trail of*

*minerally flavours follow the pear, faint nuttiness and appley things. Beautiful thing, this. 94 points. Mike Bennie, The Wine Front*

**2017 Scorpo 'Bestia' Pinot Grigio RRP \$43**

*50% whole bunches. 20 days on skins. Matured in old oak. It's not unique but it's not the norm for Mornington Peninsula pinot gris/grigio. Beautiful colour for starters. Deep russet-amber-crimson. Richly autumnal. It all goes from there. Flint, woodsmoke, graphite, potato skins, scorched dry pears, spice notes and no doubt more. Excellent intensity and the length to match. Skinsy and stalky. A treat in its style. 94 points. Campbell Mattinson, The Wine Front*

**2017 Scorpo Aubaine Chardonnay RRP \$33**

*5% new oak, fermented wild in barrel, no bâtonnage, no malo. On song. Racy but fleshy and flavoursome. Plenty of zip and a clear acid line, for sure, the 'no malo' aspect abundantly clear. But it works a treat. Green apple, honeysuckle, nectarine and citrus flavours shoot joyously through the palate. Wait another 6-12 months and it will be better again. Steely/chalky finish works well too. 93 points. Campbell Mattinson, The Wine Front*

**2017 Scorpo Chardonnay RRP \$53**

*This is essentially the 'Estate' release, and is something of a flagbearer chardonnay in the range as a result. Juicy. Long. Pristine. Fennel-infused. Pear-riven. All those things. It's a lively, lifted, stylish chardonnay with bright barley-accented fruit, wheaty tones and a bit of crunch to its acidity. It's just beginning to spread its wings. 94 points. Campbell Mattinson, The Wine Front*

**2015 Scorpo Eocene Chardonnay RRP \$57**

*When you combine fruit power with this kind of complexity, and add finesse to the equation, then you go straight into the elite class. This drives home its case with flavours of peach, nougat, flint and a variety of barrel-worked complexities. One sip and you feel caught in its headlights; there's so much going on, it's hard not to become fixated. 96 points. Campbell Mattinson, Halliday Wine Companion 2019*

**2018 Scorpo Rosé RRP \$29**

Vibrant salmon pink in colour this wine exhibits musk, raspberry, strawberry and rose petals on the nose. The palate is generous yet focused with musk, truffles and wild berries. Clean, crisp acid finish, with a hint of fine tannin. - Paul Scorpo

**2018 Scorpo 'Noirien' Pinot Noir RRP \$33**

*5% new oak and terrific to drink. As fresh and it is silken, as seamless as it is delicious. If you drink this immediately you're missing out on nothing, such is its polished drinkability, but it has both complexity and structure on its side too and so should mature well into at least the medium term. Bravo. Price and quality are spot on. 93 points. Campbell Mattinson The Wine Front*



**2016 Scorpo Estate Pinot Noir RRP \$59**

*Rich and svelte at once, its cherry-berried flavours, cedar wood and sweet spice notes entirely seductive both in isolation and in team. This is the way to combine the swishness of oak, the sweet-sour tang of varietal fruit, and studs of spice and leaves. The statement it makes on quality is clear. 95 points. Campbell Mattinson, Halliday Wine Companion 2019*

### 2017 Scorpo Eocene High-Density Vineyard Pinot Noir RRP \$87

*Scorpo's wines are always impressive but this new release is particularly so. I don't have details on the density of the planting but it saw 10% whole bunches and 20% new oak. It was all fermented wild. More importantly, it tastes sensational.*

*The word stunning comes straight to mind. This is a measured, moderate wine and yet it has power. It tastes of black cherries and chicory, sweet raspberry, savoury/woody herbs, dark chocolate and cedarwood. It carries a fair clip of oak but both the fruit and the tannin have such force to them; the flavours stride through the palate as if on a mission. It's a striking wine, composed, shot with woodsmoke and mineral, persistent plus. They've grown a wine and a half here. 95+ points. **Campbell Mattinson, The Wine Front***

### 2017 Scorpo 'Old Vines' Shiraz RRP \$44

*Mornington Shiraz from a heart and soul producer. It's lightish and peppery, almost meaty, with fragrant herb and graphite notes tossed about. Complex in an easy-going way, you'd call it. Its light- to mid-weight body, fine mesh of tannin, succulent length and generally calm demeanour make it feel like a perfect dining companion. Don't expect a thumper; do expect a charmer. 93 points. **Campbell Mattinson, The Wine Front***

### 2018 Scorpo 'Pinsanto' Late Harvest Pinot Gris 375ml RRP \$55

We used fruit from our old Pinot Gris block in Merricks North. We let the fruit mature well into autumn so that the flavours could reach their richest potential and attain full aromatics. We picked when all the elements, including the acidity, were in balance. Harvest date was 23<sup>rd</sup> April. The fruit was whole bunch pressed to tank, allowed to settle, with coarse solids removed. The must was then inoculated with cultured yeast and once the ferment had started, transferred to four-year-old and older barriques. The ferment was arrested with 140g/L residual sugar remaining and the wine matured on its lees for eight months. It was bottled on 24th January 2019. Suitable for vegans. - **Paul Scorpo**

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### KAMP FIRE

"Once again there is pure joy – when the work from an entire wine year is so tasteable in the glass!" It's the quote that pops up when you land on the Bründlmayer homepage and serves as the mantra of the estate. Certified organic and with an exemplary approach to bottling a pure and unblemished image of its beautiful vineyards, Bründlmayer is as much tangible philosophy as wine business. And doesn't that philosophy taste good?

We're delighted to be welcoming Andreas Wickhoff MW to these shores in August. As

befits this versatile, visionary, hard-working and erudite family, Andreas is as comfortable in the vineyard and cellar as he is presenting on a panel or pounding Aussie pavements. Coinciding with his arrival, we have a few new releases, such as the latest rendition of the ever seductive Bründlmayer Sekt. (Willi Bründlmayer's French wife Edwige demanded a sparkling worthy of Champagne if she was going to stick around, so he dutifully obliged.) Joining a splendid range of '17 Riesling and Grüner Veltliner, we also

welcome the Lamm GV and its “almost endless, cool finish of radical minerality,” as **Stuart Pigott** memorably put it.

#### NV Bründlmayer Sekt RRP \$74.50

Traditional-method sparkling blend of Pinot Noir, Chardonnay, Pinot Gris, Pinot Blanc and Grüner Veltliner. The grapes are selected in September, when acidity and maturity have reached their perfect point for the base wine for our sparkling production. These grapes are sourced from different chalky parcels in our vineyards, which lends the wine freshness and while most of the sites are southeast-facing slopes, the fruit also receives warmth. The harvested grapes are transported in small cases directly into the cellar, where they are very gently and carefully pressed. Only the heart of the must is used for sparkling production. It ferments in stainless steel where it also undergoes malolactic fermentation before being racked into used 300-litre (or 2500-litre) Austrian oak barrels with about 10% of the lees. In the following year, the base wine is bottled together with some sugar and yeast for the secondary fermentation. It gets 18 months yeast contact before the process of remuage. During the month-long process of remuage the sediment that forms during secondary fermentation is manoeuvred into the neck of the bottle and up against the cork through riddling from time to time by hand.

Nuances of white bread, brioche and stewed apricot with generous fruit presence - and charm as well; considerable body, firm and open-hearted, very round and juicy, smooth yellow fruitiness, tingling and balanced, not too sweet, very beautiful feel. - **Andreas Wickhoff MW, Bründlmayer**

#### 2017 Bründlmayer Grüner Veltliner Kamptal Terrassen RRP \$39

*Kohlrabi, apple, coconut juice, spice. Chalky texture. Good acidity and flavour to go. Lemon peel, cucumber and juicy lemon. Tightens the nuts nicely on the finish, with a bit of pith and crunch to close.*

*Good stuff. 92 points. Gary Walsh, The Wine Front October 2018*



#### 2017 Bründlmayer Grüner Veltliner Ried Loiserberg RRP \$53

*Lots of dried-herb and lentil character on the nose. At once powerful and elegant, this is a really sophisticated 2017 Grüner Veltliner that's more open than many of the top wines of the vintage. From organically grown grapes. Drink or hold. 94 points. Stuart Pigott, jameessuckling.com October 2018*

#### 2017 Bründlmayer Grüner Veltliner Ried Lamm RRP \$140

*Still slightly funky from long lees contact, this is very deep and complex with an entire universe of herbal and vegetal aromas. Then, an almost endless, cool finish of radical minerality. Made from organically grown grapes. Long aging potential. Drink or hold. 97 points. Stuart Pigott, jameessuckling.com December 2018*

#### 2017 Bründlmayer Riesling Kamptal Terrassen RRP \$43

*Delicate peach and nectarine aromas, plus some positive, yeasty character. Medium-bodied with lively*

*acidity, but no rough edges at the long, clean finish. From organically grown grapes. Drink now. Screw cap. 90 points. James Suckling, [jamesuckling.com](http://jamesuckling.com) October 2018*

#### 2016 Bründlmayer Riesling Kamptal Terrassen RRP \$43

*One of those fresh and vivacious expressions of Riesling, brisk and crisp, riding on almost lightly fizzy acidity, gentle sweetness but not a sweet wine, a touch of stony-mineral character to finish. Bistro wine extraordinaire! It's a ripper drink, not overtly complex but definitely overtly drinkable. 93 points. Mike Bennie, *The Wine Front* April 2019*

#### 2017 Bründlmayer Riesling Ried Steinmassl RRP \$64

*A totally original dry Riesling from the Danube valley that has a suave and supple feel on the front palate. Then, the firmness from the rocky soil comes through on the cool, lemony finish. From organically grown grapes. Drink or hold. 94 points. Stuart Pigott, [jamesuckling.com](http://jamesuckling.com) October 2018*

#### 2017 Bründlmayer Riesling Ried Heiligenstein Lyra RRP \$131

*The 2017 Riesling Ried Heiligenstein 1ÖTW Lyra is super fine and floral on the highly elegant, balanced nose. Pure but intense and very fine on the palate, this is a highly elegant, complex and very persistent Heiligenstein with remarkable tension, length and salinity. A gorgeous wine and probably one of the finest Austrian Rieslings of the 2017 vintage. 96 points. Stephan Reinhardt, *Wine Advocate* December 2018*

#### 2016 Bründlmayer Riesling Ried Heiligenstein Lyra RRP \$111

*The fruitiest of Bründlmayer's 2016 single-vineyard dry Rieslings with a slew of perfectly ripe peach. However, this is still a properly dry wine and it has a very serious structure. The finish is long, intense and bold, but with a wealth of refreshing minerality. Drink now and for many years to come. 96 points. Stuart Pigott, [jamesuckling.com](http://jamesuckling.com) October 2017*

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### GROSS DOMESTIC PRODUCT

There's an aura of joy that surrounds some wines. You feel it in the winemaker's smile, in the look of the label, the scent of the juice and the way it bounds across the palate. Ingrid Groiss is one such winemaker. Wherever she went during CellarHand's 20<sup>th</sup> Anniversary tastings in February, she was mobbed by grinning tasters. The joy was infectious.

The latest shipment from the Weinviertel superstar gives us a deeply satisfying spread, with the '17 Sauberg Grüner sitting alongside the Auf der Henne Riesling at the top of the tree, the regional Grüner Veltliner and Gemischter Satz the bargains at the base, and the Hasenhaide rosé – the vineyard name means “garden of the hares” – marking a delightful diversion.

#### 2018 Groiss Grüner Veltliner RRP \$29

*White pepper, crushed sage and a touch of citrus promise savouriness. The palate delivers with full-on white pepper*



*spiciness, slender freshness and lovely, pithy, salty, yeasty texture. This is a little pepper bomb full of life and verve. The finish is dry and appetizing. 92 points. Anne Krebiehl MW, Wine Enthusiast July 2019*

#### 2018 Groiss Gemischter Satz RRP \$32

*Fresh green apple, green pear and crushed yarrow on the nose promise vivid flavours. The palate obliges with slender, clean-cut freshness, assisted by some slight spritz and lots of yellow apple fruitiness. This is bright, easy, slender and entirely appetizing. 91 points. Anne Krebiehl MW, Wine Enthusiast July 2019*

#### 2017 Groiss Ried Sauberg Tradition Grüner Veltliner RRP \$75

100% Grüner Veltliner from the Sauberg site, which features vines of more than 50 years of age on calcareous conglomerate soils. The grapes were selectively harvested by hand over several passes. The gently crushed fruit had 11 hours of skin contact before gentle pressing without stems. Fermented with vineyard yeasts in used Austrian oak barrels. Aged for 11 months on full lees until bottling in September 2017. Alcohol 13.5%; RS 2.9g/L; acidity 5.3g/L.

*A riper aspect of pear plays on the nose, but it is not until the wine reaches the palate that it comes alive. There is a still tight core that holds notes of yeast, shimmering white pepper, celery salt and wet earth, which unfold slowly with a bit of air. This is concentrated but not heavy, impressive but relaxed and simply balanced perfectly. 94 points. Anne Krebiehl MW, Wine Enthusiast July 2019*

#### 2016 Groiss Auf der Henne Riesling RRP \$64

100% Riesling from the Auf der Henne site, which has vines of more than 30 years of age sitting on soils of white gravel. The fruit was selectively harvested by hand at the beginning of November 2016. It had a 12-hour maceration on the skins and was gently pressed before fermentation in stainless steel with vineyard yeasts. Aged for 10 months on full lees till bottling in September 2017. Alcohol 13%; residual sugar 13.1g/L; acidity 5.8g/L. The wine shows hints of white blossom, honey, citrus zest, hints of white peach and herbal notes. Juicy and mineral with sweet extract and stone fruit on the palate, with balanced acidity and a saline lick on the finish.



*For the Weinviertel region, this a daring and complex dry Riesling that's still slightly funky from long lees contact. The palate has some serious tannins, which may be too challenging if what you want is a fruity wine. However, there are attractive apricot and herbal notes, too. Powerful, dry finish. Better from 2019. 92 points. Stuart Pigott, jamessuckling.com October 2018*

#### 2018 Groiss Hasenhaide Rosé RRP \$28

A blend of Pinot Noir and Zweigelt from soils of gravel with limestone. The bunches were selectively hand harvested over several passes. The grapes were given five hours of skin contact before gentle pressing. Kept on the lees until the end of January.

Fermented and raised in stainless steel. Alcohol 12.5%; RS 1.4/L; acidity 6.7g/L.

*Tart red currant and fresh strawberry on the nose continue with a little spritz on the bright, fresh and citrusy palate. A lovely, pristine, light, dry and appetizing rosé just calling for summer! Look at the pretty label and guess the song? 90 points. Anne Krebiehl MW, Wine Enthusiast July 2019*

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## PITTI PARTY

“A short digression into punk history: a mosh pit (and occasionally indeed mash pit) is the area directly in front of the stage where hardcore fans pogoed without fear of skin contact.” Not your average tasting-note intro - but then Gerhard Pittnauer isn't your average winemaker and he doesn't grow your average wines.

The wine he's talking about there is the 2017 Mash Pitt, the most beguilingly complete amber wine to make it into the CellarHand portfolio and more than a match for anything occupying this spot on a list. It's one of three totally addition-free (including SO<sub>2</sub>) wines arriving in this new shipment, alongside the new vintages of Pitt Nat and Perfect Day. Of course, everything here now is biodynamically certified and crafted with 100% soul and zero intervention, with the likes of Pitti, Pittnauski and Pannobile getting nothing other than a protective dose of sulphur.

Once again, the presence of Gerhard and Brigitte Pittnauer at our 20<sup>th</sup> Anniversary tastings in February left many people enchanted by their warmth, humour and wine-growing flair. We wholeheartedly hope you'll continue to seek out and share these life-affirming wines.



### 2018 Pitt Nat Rosé RRP \$57

A méthode ancestrale sparkling blend of Merlot and Syrah from sandy, clayey soils with moderate levels of chalk. Fermentation starts in stainless steel and is completed in the bottle. Alcohol 11%; TA 5.1g/L; RS 6.8g/L.

Like other ground-breaking movements, the natural wine avant-garde didn't come out of the blue. Most of its methods were already used before but a lot of them were forgotten or neglected in times of increasingly unifying and global trends. Sparkling wines produced in the méthode ancestrale - so called "pét nats" (pétillant-naturel) - are a prime example. Pét nats run through a second fermentation in the bottle and their production demands care and experience. Done well, they produce great results. They're without any doubt more interesting and quaffable than whatever comes out of a pressure tank. Which is why they were reborn by a group of young French winemakers some years ago and in the meantime made their leap to Gols.

The selection of Merlot and Syrah as main grapes for the Pitt Nat Rosé is a tribute to the homeland of the Pét Nats (and also rosé). Grapes are whole bunch-pressed, spontaneously fermented and bottled with 20-25 grams of residual sugar still left to ferment. This happens in the bottle where the remaining sugar transforms into carbon dioxide and alcohol. After a December night out in the cold (to freeze the yeasts in the bottleneck) our pét nats get disgorged and refilled with the same wine.

This wine was already in last year's incarnation fun to drink at breakfast, lunch, dinner, New Year's Eve, in spring, summer and autumn - nothing has changed there, although the flavours are slightly different. It has the colour of a pink grapefruit and tastes a little bit like it. Furthermore, it brings together raspberries, rose petals and watermelon. It is enticing and dynamic. It fizzes fresh and vibrant over the finish line. -

Gerhard Pittnauer

### 2018 Pittnauer Perfect Day RRP \$49

A blend of Chardonnay, Muskat Ottonel, Gelber Muskateller and Pinot Blanc grown on the heavy clay soils of the Altenberg vineyard in Gols. Matured in in 500-litre puncheons and 1000-litre foudres. Alcohol 12%; TA 4.6g/L; RS 1.5g/L.

Perfect Day, one of our favourite projects, is on one hand a tribute to the eponymous 1972 Lou Reed song where he sums up the simple joys of life into one perfect day. On the other hand, it's an ambitious attempt to create a wine to accompany such a day.

Gelber Muskateller and Muscat Ottonel were harvested and fermented separately but vinified in the exact same way - which means that they started fermentation with the grape-skins. After a week we pressed them and subsequently fermented them to dryness in 500-litre oak barrels. Pinot Blanc and Chardonnay were pressed immediately and fermented together in 1000-litre and 500-litre oak barrels. After six months the four grapes were blended right before bottling. The Perfect Day was neither filtered nor sulphured.

The wine is energetic, fragrant, lively and tender. It's an alternative to the rich and sumptuous interpretations of other skin-contact wines. White flowers, peaches and pebbles shape the aroma

structure, but allow other flavours to enter with time and air. The texture is dense and tightly knit, the acidity agile and dynamic. Long and lively finish. - **Gerhard Pittnauer**



### 2017 Pittnauer Mash Pitt RRP \$57

A skin-contact blend of Chardonnay, Grüner Veltliner and Sauvignon Blanc from rich clay soils of the Lichtenberg vineyard in Rosalia and the Altenberg site in Gols. The wine is matured for eight months in used barriques. Absolutely no additions, including SO<sub>2</sub>. Alcohol 12%; TA 5g/L; RS 1g/L.

*Slightly cloudy but with an immensely aromatic nose, this suffuses with orange blossom, white pepper, bruised apple peel and jasmine. The palate rings with these aromatics while remaining utterly slender, utterly poised, utterly fresh. This clearly is skin-fermented and*

*thus brings a deliciously bitter phenolic edge. Elderflower hovers. The aromatic purity and floral citrus poise are astonishing. Lovely. 94 points. Anne Krebiehl, Wine Enthusiast March 2019*

### 2018 Pittnauer 'Pitti' Rosé RRP \$26

Blafränkisch grown on vineyards of Heideboden, on soils that are sandy and clayey with a little chalk. Fermented in stainless steel. Alcohol 12.5%; TA 6.3g/L; RS 1g/L.

When we bottled our rosé for the first time in 2004 we had in mind a wine that we could quaff after returning home from a long and hot summer's day of work – a wine that should bring us back to life, crisp and youthful and with the ability to counter fatigue. Soon we discovered that not just we but also the public enjoyed the idea of an easy-to-drink wine of quality. In the meantime, it gained a huge fan base and can be found in restaurants, bars and wine shops from Austria to Australia.

The grapes for the rosé grow in the same organically-cultivated vineyards as our red grapes – they are just harvested a little bit earlier. It's almost completely made of Blafränkisch which gives it a lively acidity and a subtle spiciness.

The wine is joyful, light-hearted and inviting - fun with a little bit of seriousness. Bone dry, straightforward and fresh. Red berries. Lemony. Zesty. Quaffable. Thirst-quenching. A wine that fits every occasion and combines perfectly well with deep-fried food (think schnitzel & co). - **Gerhard Pittnauer**

### 2017 Pittnauer 'Pitti' Red RRP \$26

*Cranberry meets sarsaparilla meets cherry cola aromas. Crunchy textured, shows more of the cherry cola, cranberry juice flavours, crisp texture, ultra-fresh feeling, good dusting of spice, peppery finish and corkscrew of tannins in tow. Great drinking here. 92 points. Mike Bennie, The Wine Front*

### 2017 Pittnauer Zweigelt RRP \$32

100% Zweigelt, a variety formed from crossing Sankt Laurent and Blaufränkisch, is handpicked from the organically farmed, sandy, clay and black-earthed soils of the Heideboden Vineyard in Burgenland. The 2017 Pittnauer Zweigelt Heideboden is a low-intervention wine with old barrique barrel aging for 12 months. Alcohol 13%; TA: 5.4g/L.

*Very ripe, almost overripe black cherry on the nose promises generosity. The palate dials this back to present ripe, fresh, aromatic and juicy black and red cherry in a lovely, light, juicy and smooth package. 89 points. Anne Krebiehl MW, Wine Enthusiast July 2019*

### 2017 Pittnauer Blaufränkisch RRP \$32

Dynamic and vibrant, the 2017 Pittnauer Blaufränkisch Heideboden showcases the terroir of the clayey, brown soil and organically farmed Heideboden vineyard. 100% hand-picked fruit naturally fermented from wild yeast and aged on lees for 6 months in old oak. Alcohol 12.5%; TA: 5.7g/L; RS 1.0g/L.

*The nose gives little away but the palate comes in with a juicy easy aromatic freshness that sweeps plum, plum skin, crushed blackberry and a little tar in its lively wake. This is sinuous, light but full of life and fruit. Drink soon. 91 points. Anne Krebiehl MW, Wine Enthusiast July 2019*

### 2018 Pittnauer Pinot Noir RRP \$39

The fruit comes from the gravelly brown soils of the Goldberg, Zwickelacker and Holzacker vineyards. Matured in 500-litre wooden casks.

Pinot Noir stands in big letters on the label and Pinot Noir also takes centre stage in this wine. Origin is – as always – important but here it backs down in favour of the variety. Since Pinot Noir reigns as one of the great translators of terroir, this might come as a surprise. But what is true for Burgundy and other lime-based regions – the calcareous soils of the Leithaberg, for example – does not apply to our vineyards: our grapes come from the plains of the Parndorfer Platte and its flat, sandy and windy plots. It is no terroir for subtle and complex, soil-driven Pinot Noir but one where the tender, radiant, vivid, precise, immediate and captivating delicacy of the fruit gets all the glory. Fermentation takes place in stainless steel tanks, followed by maturation in 500-litre wooden barrels.

It's velvety. Smooth. Red fruit everywhere. Cherries and strawberries. Ripe and juicy. Initially round and soft, it tapers along its way through the mouth and runs straight as a train over the palate. It combines substance with drinkability and levity with depth. One of the few red wines that will go perfectly well with fish. - Gerhard Pittnauer

### 2015 Pittnauer 'Pittnauski' RRP \$49

#### MAGNUM RRP \$103

Fruit for the blend comes from Gerhard and Brigitte's best vineyards in northern Burgenland: Rosenberg (sandy); Altenberg (clay); and Ungerberg (loam). It's composed of Blaufränkisch, Zweigelt and St. Laurent (roughly 40:40:20).



*A wine that glides over the palate, just medium weight, succulent with firm but lacy tannins, good acidity, loaded with cherry flavours and dried herb character. Feels understated in the best possible way, one to whisk around in a big glass and settle in and watch open. Such a good vibe here. 93 points. Mike Bennie, The Wine Front April 2019*

#### 2016 Pittnauer Dogma Blaufränkisch RRP \$64

Hand-picked Blaufränkisch from our best vineyards: Rosenberg, Altenberg & Ungerberg. Dogma refers to the manifest of the Danish group of directors led by Lars von Trier and Thomas Vinterberg who, by focusing on the raw material and reducing their films to the essential, created uproar in the movie scene. We tried to translate their so-called “vow of chastity” consistently and uncompromisingly into wine. Which means: no technical ingenuity, dramaturgical predictability, illusions and special effects. Instead, just biodynamically cultivated grape material, spontaneous fermentation and authenticity. And: no temperature control, filtering or addition of sulphites. Apropos SO<sub>2</sub>: If everything goes well, wines without sulphites are a little bit like children. Candid, honest, welcoming and without double-talk, they express a captivating naturalness.

Fleshy and flowery, some spices and dark berries, peppercorns and cherries - however, the flavours are in constant flux. And why not? Our Blaufränkisch Dogma is alive and versatile, a perpetual adventure for us and for you. Crisp and vital acidity calls the tune on the palate which is balanced by a smooth and tightly meshed texture. - Gerhard Pittnauer



#### 2016 Pittnauer Pannobile RRP \$64

Certified biodynamic blend of Blaufränkisch and Zweigelt from the Ungerberg, Rosenberg, Altenberg and Setz vineyards. Soils are sandy and clay with some chalk. Matured for 20 months in used barrique barrels.

Pannobile is the individual interpretation of a mutual brainchild. Created by the nine members of the eponymous winemaker collective, Pannobile is an idea which has stood the test of time. Sense of place and grape variety - or better grape varieties - of the region take centre stage. And - an unwritten rule of our group - it is at least a couple of them; in our special case Blaufränkisch & Zweigelt make up equal parts. However, depending on the vintage, this emphasis can change. We choose our grapes from separately fermented batches of our best vineyards between Weiden and Gols which we taste

meticulously before we combine them. Zweigelt provides a broad and succulent body which is balanced by the muscles and dynamics of the Blaufränkisch. Ageing takes place on the lees in used barriques and 500-litre wooden barrels for around 18 months.

The new Pannobile is evidence that 2016 was a brilliant year for blithe, subtle and invigorating wines. The flavours are precise: red-berried and gently highlighted by herbal insinuations. The mouthfeel is cool and delicate, shaped by a fresh and vital acidity and firm tannins. The body unifies elegance and energy and gives way to a focused and multi-layered finish. - Gerhard Pittnauer

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#### ROSI ROSI ROSI

Hannes Schuster was one of a Burgenland trio to hit Australia back in August alongside Gerhard Pittnauer and Roland Velich of Moric. He was a hit - understated and yet you could sense the confidence behind a dry demeanour. It was his first time here but he showed admirable awareness, telling us how

important it was for his entry-level wines – a Blaufränkisch, Zweigelt and Sankt Laurent – to be way better than people imagined, and cost far less than their quality would suggest. He couldn't expect anyone to know Burgenland or the grapes, he reasoned, so why would they give a shit unless the wines blew them away? Sound.

The fact some thought he looked like David Wenham didn't harm his instant fame. And these new arrivals will ensure that his star keeps rising.

#### 2018 Rosi Schuster Aus den Dorfern RRP \$43

A blend of 60% Grüner Veltliner and mixed plantings. Aged in big oak barrels and stainless steel. "This wine for me is a bit more precise than the previous vintages," says Hannes. "2018 was warm with a super early start of the harvest but there's enough freshness coming from the soils of limestone and gneiss."



#### 2017 Rosi Schuster Sankt Laurent RRP \$39

*Austrian reds are invariably interesting, and quite different: no change here. Smells of smoked paprika, a suggestion of petting zoo, red and black cherries, boysenberry, iodine and violets too. Light bodied, a brisk sort of 'mineral' feel, but plenty of spicy flavour to grab onto, too. Light rasp of tannin, water-coloured, subtle finish, not so long, but kind of precise and satisfying all the same. Curious, but very good. 92 points. Gary Walsh, The Wine Front December 2018*

#### 2018 Rosi Schuster Rotburger \$ RRP \$39

The fruit comes from vineyards with vines ranging from 15 to 45 years old vines to 45 years old vineyard. 30% whole bunch fermentation. Aged partly in stainless steel and partly seasoned oak.

#### 2017 Rosi Schuster Blaufränkisch RRP \$39

2017 overall is one of my favourite vintages, with best concentration combined with super freshness. Here we have a super serious "entry-level" Blaufränkisch. I think it's perhaps our best interpretation of this wine... so far. - Hannes Schuster

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## CORNELIUS FUDGE

It's an inane headline, sorry, not to mention totally incomprehensible to anyone lacking a working knowledge of the minor characters in Harry Potter. But hey, you all know that Cornelius Dönnhoff is the boy wizard of Oberhausen. He waved a wand over the 2017 Nahe harvest and conjured up another fantastic set of wines. The regional Riesling is a delightful introduction to this place, and it's good to offer a range that spans this gentle entry right up to the majesty of the Felsenberg GG. But this being Dönnhoff the wines dance every step of the way. You'd almost call them frivolous if they didn't resonate with such enthralling authority.



#### 2017 Dönnhoff Nahe Riesling RRP \$33

*Cornelius Dönnhoff's off-dry Riesling is a great introduction to the Nahe. That touch of residual sweetness lends it a soft entry, with citrus and white stone fruit purity allied to a chalky mineral feel. A stone fruit kernel gives the finish a twist, and the powdery acidity is gently mouthwatering.*

#### 2017 Dönnhoff Estate Riesling RRP \$40

*At once fine and elegant with delicate peach and citrus aromas, but also unusually powerful for the humble category and this producer. Long, ripe and crisp finish. From organically grown grapes. Fair'n Green certification. Drink or hold. Screw cap. 92 points. **Stuart Pigott, jamessuckling.com** September 2018*

#### 2017 Dönnhoff Tonschiefer Riesling RRP \$53

*Faint honey toast notes, ripe and fresh stone fruits, floral things, faint bergamot tea character in perfume. Palate is concentrated but very fresh and refreshing, tangy citrus dominates but there's a light honeyed character under it, and green herbs. All up, brisk and brilliant drinking. 94 points. **Mike Bennie, The Wine Front** April 2019*

#### 2017 Dönnhoff Felsenberg Riesling Grosses Gewächs RRP \$140

*Lovely fresh-pineapple and yellow-grapefruit notes with hints of smoke and flint. The palate is concentrated, cool and dry with a very long, mineral finish. From organically grown grapes. Fair'n Green certification. Drink or hold. 95 points. **Stuart Pigott, jamessuckling.com** September 2018*

#### 2017 Dönnhoff Oberhäuser Leistenberg Kabinett RRP \$49

*Maybe this isn't the most concentrated Riesling on planet wine, but the balance is so perfect that you don't think about sweetness or acidity. Yet, that's exactly what this wine is all about – an exact balance of the two. From organically grown grapes. Fair 'n Green certification. Drink or hold. Screw cap. 94 points. **Stuart Pigott, jamessuckling.com** September 2018*

#### 2017 Dönnhoff Oberhäuser Brücke Riesling Auslese Goldkapsel 375ml RRP \$89

*Hold on to your hat! This is so concentrated and so filigree. Somewhere in this tightly coiled maelstrom of flavours is a bunch of sweetness. Yet, every time you think you've got it, it slips away. Breathtakingly long and fresh finish. From organically grown grapes. Fair'n Green certification. Drink or hold. Very limited production. 98 points. **Stuart Pigott, jamessuckling.com** September 2018*

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