SUPERB SPARKLING WINES **THANKSGIVING** REVIEWED (III) 80 PICKS FROM AROUND THE WORLD 87 **TURKEY PAIRINGS** THE WORLD IN YOUR GLAS AVELEDA 2013 09ECON FINOT GRIS Acrobat BOGLE FOX RUN Chardonnay Doyle Family Vineyard FINGER LAKES 2013 Sed HOGUE Casillero del Diablo THE STUMP JUMP VINTAGE 2 0 1 1 inemag.com FINCA " ORIGEN EXCELSIOR

BUYINGGUIDE

are quiet in nature. This is creamy and not assaulting or sugary on the palate. Mango, melon, lychee and citrus flavors finish with lime notes. Winebow.

ahv: 12%

86 Maş Fi NV Brut Nature Reserva (Cava). Light, tropical aromas of citrus fruits form the bouquet. This is fresh but standard in feel, with flavors of lettuce, green herbs, white fruits and brine. The finish feels reasonably good but doesn't offer much flavor. Winesellers Ltd. -M.S.

abv: 11.5% Price: \$13

86 Pata Negra NV Brut (Cava). Bready aromas feature melon as the main fruit scent. This is chunky in feel, with moderate acidity and cut. Apple, melon and green-herb flavors finish with hints of toast, yeast and generic sweetness. CIV/ USA. -M.S.

abv: 11.5%

Paul Cheneau NV Brut Rosé (Cava). Ripe orange and spun sugar are the key aromas on this foamy, sweet-tasting rosé Cava. Bold peach, plum and raspberry flavors are more a mass than individually defined, while the finish is tasty but unremarkable. Pasternak Wine Imports. -M.S. Price: \$14 abv: 11.5%

Segura Viudas NV Brut (Cava). For full review see page 124. Best Buy. abv: 12% Price: \$10

AUSTRIA SPARKLING WINES

VINTAGE

93 Ebner-Ebenauer 2007 Blanc de Blancs (Österreichischer Sekt). Lovely red apple and biscuit notes emanate here to create the perfect balance between fruit and yeasty autolysis. Acidity streamlines the generous, full-fruited body while soft mousse amplifies all the rich, layered apple flavors. The midpalate texture and finish are impressive. This is the full, delicious package and will make a classy apéritif with enough character to accompany delicate, fine cuisine. The length speaks for itself: pure class. Zero dosage. Winemonger. Editors' Choice. -A.K.

abv: 13%

92 Arndorfer 2010 Die Leidenschaft...prickelnd (Österreichischer Sekt). Pure apple fruit emerges above the wonderfully biscuity autolysis notes and a touch of oak lends generosity and body, but nothing ever subdues the genuine fruit here, which expresses itself as the poised scent of ripe yellow and red apples. The acidity is exemplary, tight and focused, while the bready yeast notes add extra dimensions of body and texture. The length and persistence are a marvel. A total class act that

is delicious now and will become honeyed with age. Indie Wineries Division. Editors' Choice. -A.K. abv: 13% Price: \$55

Pich & Walter Polz 2010 Brut Rosé (Österreichischer Sekt). Restraint on the nose yields into biscuity, strawberry-tinged roundedness on the palate, with pleasant length. Fresh acidity lends focus while fine, persistent mousse and gentle autolytic hints speak of elegance. This is a light but classy apéritif that would make a wonderfully unburdened start to a special evening. Majestic Spir-

Price: \$39 abv: 12%

Jurtschitsch Sonnhof 2008 Méthode Jurtschitsch Brut Nature (Österreichischer Sekt). A wonderfully pure red-apple note is the first hallmark of this dry and harmonious sparkling wine, made from 100% Grüner Veltliner. The mousse is soft and fine, and lets the fruit speak a little louder than the autolysis, giving this a refreshing and very charming edge. The apple notes take on a delicious baked character on the finish. This is the sort of sparkling apéritif that will please both novices and connoisseurs with both depth and length. David Bowler Wine. -A.K.

abv: 12.5% Price: \$47

Müller-Grossmann 2012 Brut (Österreichischer Sekt). Creamy notes of baked apple, a fine, soft, small-bubbled mousse and a fine streak of acidity create a perfect balance and a classy, grownup sparkling wine. The yeasty autolysis is distinct but never dominating. Poise and elegance are the hallmarks of this fine fizz, as is its extended length. Carlo Huber Selections. -A.K. aby: 12.5%

Salomon-Undhof 2011 Brut Nature Rosé (Österreichischer Sekt). With its deep pink color and a full-fruited nose of strawberry and redcheeked peach, this comes across more like a serious still rosé. This rich vinosity continues on the palate-there is a distinct yeasty note that lends body and volume while the exuberant fruit is kept in check by elegant dryness. While it works as a classy apéritif, this is a perfect pink fizz for food-think stylish canapés and refined lobster dishes. Fruit of the Vines, Inc. -A.K.

Price: \$30 abv: 12.5%

Steininger 2012 Riesling Flaschengärung (Österreichischer Sekt). Intriguing notes of ivy, citrus and juniper are hinted at on the nose of this straw-coloured fizz. The vinous palate continues in this vein, giving more of a white-wine vibe than that of an austere sparkler. If you are serving food, this is your wine, thanks to its sufficient backbone and character to counter anything, and a long, fruity but dry, rich finish. Select Wines. -A.K. abv: 13.5% Price: \$30

Bründlmayer 2010 Brut (Österreichischer Sekt). At first, this displays an almost grassy freshness, then fine bubbles bring out a certain savouriness on the palate that would work incredibly well with seafood, tempura or any number of lighter foods. If you are planning a dinner around sparkling wine, put this one on your list. The dry but rich and spicy finish call out for food. Terry Theise Estate Selections. -A.K.

Graf Hardegg 2010 Brut (Österreichischer Sekt). Great freshness and and almost grassy fruitiness join the yeasty autolytic notes. There is frothy liveliness and irrepressible fruitred and green apple, a hint of pineapple and zesty lemon. This is one for those who prefer their sparklers full of fruit and life. Midpalate concentration makes this robust enough for food. USA Wine West.

Price: \$29

abv: 12%

aby: 13 5%

39 Jurtschitsch Sonnhof 2008 Méthode Jurtschitsch Brut (Österreichischer Sekt). Savory varietal notes creep in and give a foodfriendly edge of spice to this light-bodied sparkling wine. The fizz is frothy and refreshing, and there is a pleasant focus of acidity that keeps this very lively. If you are looking for a wine that will go with food and nibbles, here is your dry-finishing apéritif. David Bowler Wine. -A.K.

abv: 12.5% Price: \$47

Nigl 2011 Brut de Brut Rosé (Österreichischer Sekt). The bright, fresh pink color and a nose of summer blossom, redcurrant and Mara des Bois strawberry will make this an easy-drinking favorite. The generous dosage gives it a celebratory party note, but also means it's a pink fizz that could go with fruity berries and some fruit salads. Michael Skurnik Wines. -A.K. Price: \$32

Steininger 2012 Grüner Veltliner Flaschengärung (Österreichischer Sekt). Zesty, superfresh citrus and apple notes set the tone of this light-footed, slender fizz that is dry, vivacious and refreshing, with just a little yeastiness. Its a classy little apéritif whose lightness of touch will make every conversation sparkling. Select Wines.

abv: 13.5% Price: \$30

Graf Hardegg 2010 Brut Rosé (Österreichischer Sekt). Notes of orange peel lend interest to this copper-glinting, citrussy fizz. The bubbles are fine and persistent, and there is both a yeasty backdrop and some earthiness. An interesting, softly pink number that will come into its own with a selection of canapés. USA Wine West. -A.K. Price: \$29 aby: 12%

Schlumberger Wein- und Sektkellerei 2012 Brut Rosé (Österreichischer Sekt). This pale salmon-pink bubbly opens with frothy bubbles and an inviting note of hard candy. A rounded strawberry flavor unfolds on the palate and finishes dry,



is delicious now and will become honeyed with age. Indie Wineries Division. *Editors' Choice*. —A.K. **abv:** 13% **Price:** \$55

Frich & Walter Polz 2010 Brut Rosé (Österreichischer Sekt). Restraint on the nose yields into biscuity, strawberry-tinged roundedness on the palate, with pleasant length. Fresh acidity lends focus while fine, persistent mousse and gentle autolytic hints speak of elegance. This is a light but classy apéritif that would make a wonderfully unburdened start to a special evening. Majestic Spirits.—A.K.

abv: 12% **Price:** \$39

Jurtschitsch Sonnhof 2008 Méthode Jurtschitsch Brut Nature (Österreichischer Sekt). A wonderfully pure red-apple note is the first hallmark of this dry and harmonious sparkling wine, made from 100% Grüner Veltliner. The mousse is soft and fine, and lets the fruit speak a little louder than the autolysis, giving this a refreshing and very charming edge. The apple notes take on a delicious baked character on the finish. This is the sort of sparkling apéritif that will please both novices and connoisseurs with both depth and length. David Bowler Wine. —A.K.

abv: 12.5% Price: \$47

Müller-Grossmann 2012 Brut (Österreichischer Sekt). Creamy notes of baked apple, a fine, soft, small-bubbled mousse and a fine streak of acidity create a perfect balance and a classy, grown-up sparkling wine. The yeasty autolysis is distinct but never dominating. Poise and elegance are the hallmarks of this fine fizz, as is its extended length. Carlo Huber Selections. —A.K.

abv: 12.5% **Price:** \$25

Salomon-Undhof 2011 Brut Nature Rosé (Österreichischer Sekt). With its deep pink color and a full-fruited nose of strawberry and redcheeked peach, this comes across more like a serious still rosé. This rich vinosity continues on the palate—there is a distinct yeasty note that lends body and volume while the exuberant fruit is kept in check by elegant dryness. While it works as a classy apéritif, this is a perfect pink fizz for food—think stylish canapés and refined lobster dishes. Fruit of the Vines, Inc. —A.K.

abv: 12.5% Price: \$30

Steininger 2012 Riesling Flaschengärung (Österreichischer Sekt). Intriguing notes of ivy, citrus and juniper are hinted at on the nose of this straw-coloured fizz. The vinous palate continues in this vein, giving more of a white-wine vibe than that of an austere sparkler. If you are serving food, this is your wine, thanks to its sufficient backbone and character to counter anything, and a long, fruity but dry, rich finish. Select Wines. —A.K. abv: 13.5%

Price: \$30

89 Bründlmayer 2010 Brut (Österreichischer Sekt). At first, this displays an almost

grassy freshness, then fine bubbles bring out a certain savouriness on the palate that would work incredibly well with seafood, tempura or any number of lighter foods. If you are planning a dinner around sparkling wine, put this one on your list. The dry but rich and spicy finish call out for food. Terry Theise Estate Selections. —A.K.

abv: 12.5% **Price:** \$22

Graf Hardegg 2010 Brut (Österreichischer Sekt). Great freshness and and almost grassy fruitiness join the yeasty autolytic notes. There is frothy liveliness and irrepressible fruit—red and green apple, a hint of pineapple and zesty lemon. This is one for those who prefer their sparklers full of fruit and life. Midpalate concentration makes this robust enough for food. USA Wine West.—A.K.

abv: 12% Price: \$29

Jurtschitsch Sonnhof 2008 Méthode Jurtschitsch Brut (Österreichischer Sekt). Savory varietal notes creep in and give a foodfriendly edge of spice to this light-bodied sparkling wine. The fizz is frothy and refreshing, and there is a pleasant focus of acidity that keeps this very lively. If you are looking for a wine that will go with food and nibbles, here is your dry-finishing apéritif. David Bowler Wine. —A.K.

Price: \$47

abv: 12.5%

Nigl 2011 Brut de Brut Rosé (Österreichischer Sekt). The bright, fresh pink color and a nose of summer blossom, redcurrant and Mara des Bois strawberry will make this an easy-drinking favorite. The generous dosage gives it a celebratory party note, but also means it's a pink fizz that could go with fruity berries and some fruit salads. Michael Skurnik Wines.—A.K.

abv: 13.5% Price: \$32

Steininger 2012 Grüner Veltliner Flaschengärung (Österreichischer Sekt).

Zesty, superfresh citrus and apple notes set the tone of this light-footed, slender fizz that is dry, vivacious and refreshing, with just a little yeastiness. Its a classy little apéritif whose lightness of touch will make every conversation sparkling. Select Wines.

—A.K.

aby: 13.5% Price: \$30

Graf Hardegg 2010 Brut Rosé (Österreichischer Sekt). Notes of orange peel lend interest to this copper-glinting, citrussy fizz. The bubbles are fine and persistent, and there is both a yeasty backdrop and some earthiness. An interesting, softly pink number that will come into its own with a selection of canapés. USA Wine West. —A.K. abv: 12% Price: \$29

Schlumberger Wein- und Sektkellerei 2012 Brut Rosé (Österreichischer Sekt). This pale salmon-pink bubbly opens with frothy bubbles and an inviting note of hard candy. A rounded strawberry flavor unfolds on the palate and finishes dry,



BUYINGGUIDE

making this a lively, ideal party wine that will please many. Duggan's Distillers. —A.K.

Steininger 2012 Brut (Österreichischer Sekt).
The softest apple notes are brought to the surface by the frothy foam. There is a lightness and a welcoming, fruity core of apple and lemon, with a gentle dollop of roundness. The finish is dry but fruit rules in this versatile, light-hearted apéritif. Select Wines. -A.K. abv: 13.5%

Szigeti 2011 Edition Adele Blanc de Blancs Brut (Österreichischer Sekt). Gentle aromas of apple and fresh citrus give way to some autolytic veastiness. Altogether, this is a very restrained but elegant sparkler, with soft mousse and a refreshing streak of acidity. Winebow. -A.K. Price: \$25

87 Erich & Walter Polz 2010 Brut Blanc (Österreichischer Sekt). Citrus freshness and frothy fizz make for an easygoing, feather-light and uncomplicated sparkler, perfect for informal gatherings. The finish is dry, clean and refreshing. Majestic Spirits. -A.K.

Price: \$33 aby: 11%

Schlumberger Wein- und Sektkellerei 2012 Brut (Österreichischer Sekt). Elderflower scented freshness dominates this light-footed, soft sparkler. Balance, a dry finish and an easy-drinking style make this a light-hearted party-wine of welcome freshness. Duggan's Distillers. -A.K.

Szigeti 2011 Pinot Noir Brut Rosé (Österreichischer Sekt). Coppery pink highlights and light hints of citrus are coupled with wonderfully refreshing acidity and some richer yeast notes in the background. An enlivening, zippy apéritif, with subtle strawberry hints. Winebow. -A.K. Price: \$25 aby: 13%

Winzer Krems 2012 Haus Österrich Riesling (Österreichischer Sekt). A bit of apple, a bit of citrus, a bit of toast-things are just hinted at in this frothy sparkler which would make an ideal, dry-finishing but lively party wine. Bayfield Importing Ltd. -A.K.

abv: 12.5%

NONVINTAGE

91 Bründlmayer NV Extra Brut (Österreichischer Sekt). Restraint on nose and palate gently leads to citrussy concentration. This is a classy, concentrated selection, with a backbone of fine acidity and very fine, persistent bubbles-both are the must-have attributes of a good apéritif. The long, dry finish will impress those in the know. Terry Theise Estate Selections. -A.K.

Price: \$22 aby: 12%

Schloss Gobelsburg NV Brut Reserve (Österreichischer Sekt). A nose of honeyed autolysis is most inviting, while the palate does not disappoint with its bready notes of citrus, fine persistent bubbles and round mouthfeel, yet with that wonderfully zesty focus of acidity. This delivers exactly where it should—on the midpalate and the long, superclean finish that leaves lingering notes of lemon shortbread. Michael Skurnik Wines. -A.K.

Szigeti NV Grüner Veltliner Brut (Österreichischer Sekt). Notes of lemon peel, grass and Red Delicious apples mingle to create a wonderfully harmonious but light-footed sparkling wine with wonderfully soft bubbles. There is a yeasty backbone that lends both structure and length, while the bright acidity balances and sparkles. This is an incredibly versatile apéritif with length that will easily tackle canapés. Winebow. -A.K. abv: 13%

89 Zantho NV Brut Rosé (Österreichischer Sekt). A very frothy mousse and a pale salmon hue make for inviting pink fizz. A hint of strawberry mingles with fresh, appetizing citrus, while the palate displays rich, red strawberry fruit, biscuit notes and an exquisitely smooth palate, with soft bubbles. Great as an apéritif, but also suited to prawns and lobster thanks to its generous palate and dry, elegant finish. Vin Divino. -A.K. abv: 11.5%

AUSTRIA SWEET WINES

EISWEIN

94 Esterházy 2012 Sauvignon Blanc Eiswein (Burgenland). The heady scent of baked apple and candied orange peel merges into a citruszesty, supersweet but tight palate. Sugar-crusted citrus peel-orange, mandarin and tangerine-play about the palate alongside a notion of fragrant pine resin. A rarity and source of pure joy. If you have a fruitcake laced with candied peel, don't hold back. Wein Bauer Inc. -A.K. Price: \$69/375 ml

94 Hager Matthias 2010 10 Eiswein Zweigelt (Burgenland). Baked apple with cinnamon and caramel make this immediately seductive. On the palate, faint notes of baked plum lurk teasingly in the background. Very unlike other icewines, but with its spicy, plummy fruitiness, a complete revelation that calls out for spiced chocolate desserts with red fruits. A disarming, astonishing and utterly delicious wine. Acid Inc Selections. Editors' Choice. -A.K.

abv: 8.5%

94 Stift Klosterneuburg 2011 Eiswein Jungherrn Chardonnay (Vienna). Fresh, superripe as

Price: \$14/375 ml

well as candied pineapple combine to give utter opulence to this rich and viscous wine. The longer you taste, the more intense-almost heady-these tropical flavors become. What is more, as an ice wine untainted by any botrytis, this shines with purity and drive, and has astonishing acidity that keeps this just on the right side of paradise. Wine Consultant. -A.K.

Price: \$NA/375 ml

93 Schloss Gobelsburg 2011 Grüner Veltliner Eiswein (Niederösterreich). Faint vanilla and lovely creaminess play around the richly contrasting flavors of sumptuous, bright blossom honey cut by zesty, tart lemon-peel notes. Here and there a notion of passion fruit appears, highlighting the linear, zesty and yet totally rich nature of this seductive wine. An intriguing play between two extremes. Michael Skurnik Wines. Editors' Choice. -A.K. Price: \$69/375 ml

92 Hafner Kosher 2010 Icewine Gewürztraminer (Burgenland). The rich scent of dark honey is immediately cut by the heady lift of something that recalls the Mediterranean-juniper, conifers and crushed citrus leaves. The palate is a celebration of candied citrus-orange, lemon and grapefruit. Rich and deliciously tart at the same time. Kosher. Apollo Fine Spirits. -A.K.

92 Markus Huber 2013 Riesling Eiswein (Niederösterreich). Bright, zesty lemon appears alongside yellow Mirabell plum that also pervades the palate. There is linear focus, as befits an icewine made from Riesling-and if you have desserts that feature confit lemon, this is what you need. Incredible that something so rich should be so wonderfully light at the same time. Broadbent Selections, Inc. -A.K.

Price: \$24/375 ml

Price: \$50/375 ml abv: 8.5%

92 Nigl 2012 Grüner Veltliner Eiswein (Niederösterreich). Sultry notions of honeycomb, pine sap and something more tropical-perhaps pineapple, perhaps passion fruit-converge in an incredibly concentrated and at the same time tight and light-footed palate. Passion fruit notes intensify on the palate and while this is very sweet, racy, zesty acidity holds wonderful sway. This expresses the much-lauded purity of Eiswein perfectly. Michael Skurnik Wines. -A.K. Price: \$42 ahv: 9%

92 Nittnaus Hans und Christine 2012 Grüner Veltliner Eiswein Exquisit (Burgenland). The light amber color already promises concentration. What follows is the complex and almost mystical sweetness of candied citrus-sweet orange and tart grapefruit are recognizable, as is candied whole mandarine, all in a linear, tight but lucsious package, cut by a streak of racy, wonderfully piercing acidity. Wein Bauer Inc. -A.K. Price: \$35/375 ml aby: 10%

Hafner 2012 Olce Vienna Composition Ice Wine Riesling Italico (Austria). Is there such a thing as the sublimation of apricots? The scent of fresh, ripe, candied and even preserved apricots pervades the nose and palate in the most fragrant manner. What a lovely, pure and disarming wine. Would match a frangipani tart or peach cobbler as much as salty blue cheese. Apollo Fine Spirits. -A.K.

Nittnaus Hans und Christine 2012 Welschriesling Eiswein (Burgenland). Dark honey, muscovado sugar and a touch of bitter orange marmalade on nose and palate, with a jolt of gorgeous and welcome acidity, make for an intense wine with great balance. The luscious mouthfeel destines this for the table, the mix of honeyed and some dried date hints suggests rich desserts to pair this with -spiced fruitcakes would work a treat. Global Wine Company. -A.K. abv: 9.5% Price: \$40/375 ml

91 Rosenhof 2012 Blaufränkisch Eiswein (Burgenland) genland). Tart, sugar-frosted fruit comes to mind-candied red-currant and passion-fruit preserve. This is a wine on a tight-rope walk between tropical richness and lively tartness-it is thus just made for desserts that put equally tart fruits center stage. Alluring and different, with a lifted edge of pine resin, this is certainly a wine for felicitous experimenting. Blue Danube Wine Co. -A.K. Price: \$37/375 ml

90 Hafner 2005 Olce Vienna Composition Ice Wine Cabernet Merlot (Austria). Darker notions of rum-soaked sultanas and dried dates along with caramel insinuate themselves on nose and palate. They are kept in firm check by fresh acidity. This is made to accompany plum puddings, richly fruited cakes and desserts where dried fruits and caramel figure. Apollo Fine Spirits. -A.K. Price: \$17/375 ml

90 Nittnaus Hans und Christine 2009 Zweigelt Eiswein (Burgenland). The wonderful lift of candied orange peel mingles with the richness of dark fir honey. Underneath is some distant but discernible red fruit, like candied cherry. With its milder acidity, this is luscious, rounded and made to accompany sumptuous desserts. Wein Bauer Inc.

ahv: 11 5% Price: \$35/375 ml

Hafner 2008 Old Vienna Composition Ice Wine Eiswein Grand Cuvée Red (Burgenland). A mildly oxidative streak adds an extra dimension to the rich dried fruit notes that are heady with Medjool dates, raisins and figs, cut though with the sharpness of orange zest. Molasses and dark muscovado sugar appear in the background and virtually beg for slices of gingerbread and fruitcake. Apollo Fine Spirits. -A.K. Price: \$19/375 ml Muenzenrieder 2012 Cuvee Eiswein (Burgenland). The nose, fragrant with confit apricot, merely hints at the contrasting richness to come-manuka honey shot through with lively citrus sharpness that tempers the intense, concentrated sweetness. There is a topnote of honeydew melon, but the interest is much more on the palate than the nose. Niche Import Company. -A.K.

TROCKENBEERENAUSLESE

95 Kracher 2011 Grande Cuvée Trockenbeer-enauslese Nummer 6 (Burgenland). Dark fir honey, baked and sugar-glazed apricots, cinnamon and bitter orange peel-this is a small cosmos of aromatic sweetness hitting a warm, deep and comforting note of immense richness and incredible length. Delicious now and for years to come. Terlato Wines International. -A.K. aby: 10 5% Price: \$99/375 ml

94 Nittnaus Anita und Hans 2006 TBA (Burgenland). Vanilla and banana jelly, manuka honey and muscovado sugar-layer upon layer of fruity sweetness with tropical overtones of pineapple is revealed on the luscious palate. Such liveliness is engendered here with a seemingly endless finish. A total triumph. Frederick Wildman & Sons, Ltd. -A.K.

abv: 11%

94 Nittnaus Anita und Hans 2002 TBA (Burgenland). Rich, nutty toastiness softens this tightrope walk between fruit-induced opulence and precise acidity. Slowly, notions of vanilla, Mirabelle plum, dried fruit, apricots and orange peel shine through. A beautifully layered, mature and nearly poetic TBA. Frederick Wildman & Sons, Ltd. -A.K. Price: \$30

92 Hafner Kosher 2002 Trockenbeerenauslese Chardonnay Barrique (Burgenland). The headiness of roasted hazelnuts, Bourbon vanilla and blossom honey have an immense seductive power. The palate follows up with precision, concentration and long length. This oak-aged TBA is a mature, full package that will easily charm anyone-now or in years to come. Apollo Fine Spirits. -A.K.

Price: \$25/375 ml

92 Kracher 2011 Zwischen den Seen Scheurebe Trockenbeerenauslese Nummer 7 (Burgenland). Zesty notions of orange marmalade pervade the nose and palate, while overtones of passion fruit and faint spiciness hint at the aromatic nature of Scheurebe. It's broken up by more honeyed richness, while precise, lemony acidity brings all into a sharp, citric focus, with a clean-cut finish. Terlato Wines International. -A.K. Price: \$105/375 ml aby: 9.5%

92 Rosenhof 2012 Welschriesling Trockenbeerenauslese (Burgenland). Ripe yellow plum

"Our parents have been at the forefront of winemaking in th Santa Lucia Highlands since it foundation. Today we are proud bring you the next chapter in o tradition of estate winemaking PHILIP & CAROLINE HAH **ESTATE GROWN FAMILY OWNED** SANTA LUCIA HIGHLAN -HAHN-SIF



ng this a lively, ideal party wine that will please . Duggan's Distillers. —A.K.

Price: \$24

🕤 Steininger 2012 Brut (Österreichischer Sekt). The softest apple notes are brought to the ce by the frothy foam. There is a lightness and lcoming, fruity core of apple and lemon, with tle dollop of roundness. The finish is dry but rules in this versatile, light-hearted apéritif. t Wines. -A.K.

Price: \$30 13.5%

Szigeti 2011 Edition Adele Blanc de Blancs Brut (Österreichischer Sekt). Gentle aromas ple and fresh citrus give way to some autolytic iness. Altogether, this is a very restrained but nt sparkler, with soft mousse and a refreshing k of acidity. Winebow. —A.K.

🖫 Erich & Walter Polz 2010 Brut Blanc (Österreichischer Sekt). Citrus freshness and y fizz make for an easygoing, feather-light and emplicated sparkler, perfect for informal gathgs. The finish is dry, clean and refreshing. Mac Spirits. —A.K. Price: \$33

Schlumberger Wein- und Sektkellerei 2012 Brut (Österreichischer Sekt). Elderflower ted freshness dominates this light-footed, soft kler. Balance, a dry finish and an easy-drinking make this a light-hearted party-wine of wele freshness. Duggan's Distillers. —A.K.

Szigeti 2011 Pinot Noir Brut Rosé (Österreichischer Sekt). Coppery pink highlights light hints of citrus are coupled with wonderrefreshing acidity and some richer yeast notes he background. An enlivening, zippy apéritif, subtle strawberry hints. Winebow. —A.K. Price: \$25

Winzer Krems 2012 Haus Österrich Riesling (Österreichischer Sekt). A bit of apple, a bit itrus, a bit of toast—things are just hinted at nis frothy sparkler which would make an ideal, finishing but lively party wine. Bayfield Import-Ltd. —A.K.

Price: \$18

NONVINTAGE

Bründlmayer NV Extra Brut (Österreichischer Sekt). Restraint on nose and palate gently s to citrussy concentration. This is a classy, centrated selection, with a backbone of fine ity and very fine, persistent bubbles-both are must-have attributes of a good apéritif. The , dry finish will impress those in the know. Terheise Estate Selections. —A.K.

Price: \$22 12%

Schloss Gobelsburg NV Brut Reserve (Öster-reichischer Sekt). A nose of honeyed autolysis is most inviting, while the palate does not disappoint with its bready notes of citrus, fine persistent bubbles and round mouthfeel, yet with that wonderfully zesty focus of acidity. This delivers exactly where it should—on the midpalate and the long, superclean finish that leaves lingering notes of lemon shortbread. Michael Skurnik Wines. - A.K.

Price: \$29

Szigeti NV Grüner Veltliner Brut (Österreichischer Sekt). Notes of lemon peel, grass and Red Delicious apples mingle to create a wonderfully harmonious but light-footed sparkling wine with wonderfully soft bubbles. There is a yeasty backbone that lends both structure and length, while the bright acidity balances and sparkles. This is an incredibly versatile apéritif with length that will easily tackle canapés. Winebow. -A.K. Price: \$22 ahv: 13%

Zantho NV Brut Rosé (Österreichischer Sekt). A very frothy mousse and a pale salmon hue make for inviting pink fizz. A hint of strawberry mingles with fresh, appetizing citrus, while the palate displays rich, red strawberry fruit, biscuit notes and an exquisitely smooth palate, with soft bubbles. Great as an apéritif, but also suited to prawns and lobster thanks to its generous palate and dry, elegant finish. Vin Divino. -A.K. Price: \$27 abv: 11.5%

AUSTRIA SWEET WINES

EISWEIN

Sterházy 2012 Sauvignon Blanc Eiswein (Burgenland). The heady scent of baked apple and candied orange peel merges into a citruszesty, supersweet but tight palate. Sugar-crusted citrus peel-orange, mandarin and tangerine-play about the palate alongside a notion of fragrant pine resin. A rarity and source of pure joy. If you have a fruitcake laced with candied peel, don't hold back. Wein Bauer Inc. -A.K.

abv: 11.5%

Price: \$69/375 ml

94 Hager Matthias 2010 10 Eiswein Zweigelt (Burgenland). Baked apple with cinnamon and caramel make this immediately seductive. On the palate, faint notes of baked plum lurk teasingly in the background. Very unlike other icewines, but with its spicy, plummy fruitiness, a complete revelation that calls out for spiced chocolate desserts with red fruits. A disarming, astonishing and utterly delicious wine. Acid Inc Selections. Editors' Choice. -A.K.

abv: 8.5%

Price: \$14/375 ml

94 Stift Klosterneuburg 2011 Eiswein Jungherrn Chardonnay (Vienna). Fresh, superripe as

well as candied pineapple combine to give utter opulence to this rich and viscous wine. The longer vou taste, the more intense-almost heady-these tropical flavors become. What is more, as an ice wine untainted by any botrytis, this shines with purity and drive, and has astonishing acidity that keeps this just on the right side of paradise. Wine Consultant, -A.K.

Price: \$NA/375 ml

93 Schloss Gobelsburg 2011 Grüner Veltliner Eiswein (Niederösterreich). Faint vanilla and lovely creaminess play around the richly contrasting flavors of sumptuous, bright blossom honey cut by zesty, tart lemon-peel notes. Here and there a notion of passion fruit appears, highlighting the linear, zesty and yet totally rich nature of this seductive wine. An intriguing play between two extremes. Michael Skurnik Wines. Editors' Choice. -A.K.

Price: \$69/375 ml aby: 8%

92 Hafner Kosher 2010 Icewine Gewürztraminer (Burgenland). The rich scent of dark honey is immediately cut by the heady lift of something that recalls the Mediterranean-juniper, conifers and crushed citrus leaves. The palate is a celebration of candied citrus-orange, lemon and grapefruit. Rich and deliciously tart at the same time. Kosher. Apollo Fine Spirits. —A.K. Price: \$24/375 ml

Markus Huber 2013 Riesling Eiswein (Niederösterreich). Bright, zesty lemon appears alongside yellow Mirabell plum that also pervades the palate. There is linear focus, as befits an icewine made from Riesling-and if you have desserts that feature confit lemon, this is what you need. Incredible that something so rich should be so wonderfully light at the same time. Broadbent Selections, Inc. -A.K.

Price: \$50/375 ml abv: 8.5%

92 Nigl 2012 Grüner Veltliner Eiswein (Niederösterreich). Sultry notions of honeycomb, pine sap and something more tropical—perhaps pineapple, perhaps passion fruit-converge in an incredibly concentrated and at the same time tight and light-footed palate, Passion fruit notes intensify on the palate and while this is very sweet, racy, zesty acidity holds wonderful sway. This expresses the much-lauded purity of Eiswein perfectly. Michael Skurnik Wines. -A.K.

92 Nittnaus Hans und Christine 2012 Grüner Veltliner Eiswein Exquisit (Burgenland). The light amber color already promises concentration. What follows is the complex and almost mystical sweetness of candied citrus-sweet orange and tart grapefruit are recognizable, as is candied whole mandarine, all in a linear, tight but lucsious package, cut by a streak of racy, wonderfully piercing acidity. Wein Bauer Inc. -A.K. Price: \$35/375 ml

Hafner 2012 Olce Vienna Composition Ice Wine Riesling Italico (Austria). Is there such a thing as the sublimation of apricots? The scent of fresh, ripe, candied and even preserved apricots pervades the nose and palate in the most fragrant manner. What a lovely, pure and disarming wine. Would match a frangipani tart or peach cobbler as much as salty blue cheese. Apollo Fine Spirits. -A.K.

Nittnaus Hans und Christine 2012 Welschriesling Eiswein (Burgenland). Dark honey, muscovado sugar and a touch of bitter orange marmalade on nose and palate, with a jolt of gorgeous and welcome acidity, make for an intense wine with great balance. The luscious mouthfeel destines this for the table, the mix of honeyed and some dried date hints suggests rich desserts to pair this with -spiced fruitcakes would work a treat. Global Wine Company. —A.K.

abv: 9.5% Price: \$40/375 ml

Rosenhof 2012 Blaufränkisch Eiswein (Burgenland). Tart, sugar-frosted fruit comes to mind-candied red-currant and passion-fruit preserve. This is a wine on a tight-rope walk between tropical richness and lively tartness-it is thus just made for desserts that put equally tart fruits center stage. Alluring and different, with a lifted edge of pine resin, this is certainly a wine for felicitous experimenting. Blue Danube Wine Co. -A.K. abv: 8% Price: \$37/375 ml

90 Hafner 2005 Olce Vienna Composition Ice Wine Cabernet Merlot (Austria). Darker notions of rum-soaked sultanas and dried dates along with caramel insinuate themselves on nose and palate. They are kept in firm check by fresh acidity. This is made to accompany plum puddings, richly fruited cakes and desserts where dried fruits and caramel figure. Apollo Fine Spirits. —A.K. Price: \$17/375 ml

Nittnaus Hans und Christine 2009 Zweigelt Eiswein (Burgenland). The wonderful lift of candied orange peel mingles with the richness of dark fir honey. Underneath is some distant but discernible red fruit, like candied cherry. With its milder acidity, this is luscious, rounded and made to accompany sumptuous desserts. Wein Bauer Inc. —A.K.

abv: 11.5% Price: \$35/375 ml

Hafner 2008 Old Vienna Composition Ice Wine Eiswein Grand Cuvée Red (Burgenland). A mildly oxidative streak adds an extra dimension to the rich dried fruit notes that are heady with Medjool dates, raisins and figs, cut though with the sharpness of orange zest. Molasses and dark muscovado sugar appear in the background and virtually beg for slices of gingerbread and fruitcake. Apollo Fine Spirits. —A.K. Price: \$19/375 ml

Muenzenrieder 2012 Cuvee Eiswein (Burgenland). The nose, fragrant with confit apricot, merely hints at the contrasting richness to come—manuka honey shot through with lively citrus sharpness that tempers the intense, concentrated sweetness. There is a topnote of honeydew melon, but the interest is much more on the palate than the nose. Niche Import Company. —A.K. abv: 11% Price: \$25/375 ml

TROCKENBEERENAUSLESE

95 Kracher 2011 Grande Cuvée Trockenbeer-enauslese Nummer 6 (Burgenland). Dark fir honey, baked and sugar-glazed apricots, cinnamon and bitter orange peel-this is a small cosmos of aromatic sweetness hitting a warm, deep and comforting note of immense richness and incredible length. Delicious now and for years to come. Terlato Wines International. -A.K. Price: \$99/375 ml

94 Nittnaus Anita und Hans 2006 TBA (Burgenland). Vanilla and banana jelly, manuka honey and muscovado sugar-layer upon layer of fruity sweetness with tropical overtones of pineapple is revealed on the luscious palate. Such liveliness is engendered here with a seemingly endless finish. A total triumph. Frederick Wildman & Sons, Ltd. -A.K. aby: 11%

Price: \$27

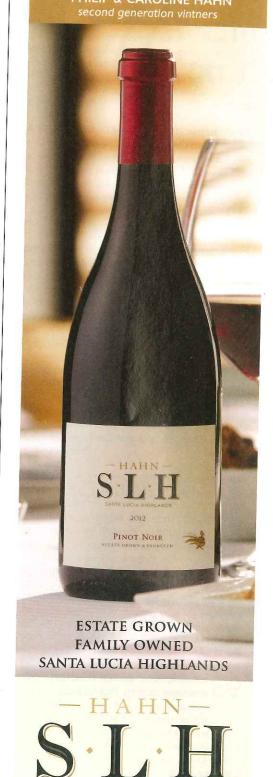
94 Nittnaus Anita und Hans 2002 TBA (Burgenland). Rich, nutty toastiness softens this tightrope walk between fruit-induced opulence and precise acidity. Slowly, notions of vanilla, Mirabelle plum, dried fruit, apricots and orange peel shine through. A beautifully layered, mature and nearly poetic TBA. Frederick Wildman & Sons, Ltd. -A.K.

92 Hafner Kosher 2002 Trockenbeerenauslese Chardonnay Barrique (Burgenland). The headiness of roasted hazelnuts, Bourbon vanilla and blossom honey have an immense seductive power. The palate follows up with precision, concentration and long length. This oak-aged TBA is a mature, full package that will easily charm anyone-now or in years to come. Apollo Fine Spirits. —A.K. abv: 10.5% Price: \$25/375 ml

92 Kracher 2011 Zwischen den Seen Scheurebe Trockenbeerenauslese Nummer 7 (Burgenland). Zesty notions of orange marmalade pervade the nose and palate, while overtones of passion fruit and faint spiciness hint at the aromatic nature of Scheurebe. It's broken up by more honeyed richness, while precise, lemony acidity brings all into a sharp, citric focus, with a clean-cut finish. Terlato Wines International. -A.K. Price: \$105/375 ml

92 Rosenhof 2012 Welschriesling Trockenbeer-enauslese (Burgenland). Ripe yellow plum

"Our parents have been at the forefront of winemaking in the Santa Lucia Highlands since its foundation. Today we are proud to bring you the next chapter in our tradition of estate winemaking." PHILIP & CAROLINE HAHN



BUYINGGUIDE

and plump, red-cheeked apricot lead a merry dance. Light, clear honey fills any gaps while notions of passion fruit and lemony acid temper the richness. A very, very fresh-fruited TBA with immense liveliness. Blue Danube Wine Co. -A.K.

abv: 9%

Price: \$30/375 ml

91 Kracher NV Trockenbeerenauslese (Burgenland). Rich and mellow apricot confit, with an edge of patisserie, vanilla and honeyed lusciousness, flesh out the bouquet and palate. Not supersweet, but therefore all the more versatile. Lovely and long. Terlato Wines International. -A.K. abv: 11.5% Price: \$25/187 ml

90 Hafner 2011 Old Vienna Composition T.B.A. Grand Cuvée (Austria). What an incredibly pure lift of apricots-like apricot jam, spread on the freshest, lightest, most fragrant brioche. This is very sweet but also very seductive. Serve this with rich, apricot-scented baked goods and you'll have a match made in heaven. Apollo Fine Spirits. —A.K. abv: 8% Price: \$20/375 ml

Steininger 2009 Trockenbeerenauslese Riesling Heiligenstein (Niederösterreich). Barley sugar and orange peel vie for attention, but both play to the tune set by the fine, distinct lemony acidity, which also provides linearity. Hints of lemon oil and honey complete the picture. Select Wines, -A.K.

abv: 10.5% Price: \$49/375 ml

Münzenrieder 2013 Sämling Trockenbeer-enauslese (Burgenland). It's all here—the viscosity, the rounded sweetness, the overtones of musk and the hints of dark, almost bitter honey, shot through with fine acidity. This TBA fully lives up to its billing. Niche Import Company. —A.K. abv: 10% Price: \$25/375 ml

BEERENAUSLESE

Heidi Schröck 2013 Beerenauslese Selektion (Burgenland). Wonderfully heady notes of berries preserved in spirit, with vague hints of dried apple slices, strike a sonorous note, with a seemingly more grown-up sweetness, tempered by almost autumnal flavors of cinnamon. A rounded but totally precise body speaks of purity, which is only highlighted by glimpses of very ripe, yellow Mirabelle plums. A very elegant BA. Michael Skurnik Wines. -A.K.

abv: 12.5%

Price: \$37/375 ml

93 Nittnaus Hans und Christine 2012 Beer-enauslese Exquisit (Burgenland). Candied apricots, blossom honey and notions of orange zest take turns in dazzling the nose and palate, while musky botrytis lends a rounded note to the mouthfeel, melding all together into sweet BA harmony. Simply lovely, now or in future years. Global Wine Company. -A.K. abv: 10% Price: \$23/375 ml

92 Kracher 2011 Beerenauslese Cuvée (Burgenland). A sheen of lifted lemon oil surrounds this BA, whose palate oscillates between feisty, candied lemon peel and more hazy notions of passion fruit. There is something elixir-like about its immense precision and perfect balance. Terlato Wines International. -A.K.

Price: \$34/375 ml

Price: \$40/375 ml

Price: \$30/375 ml

abv: 11%

abv: 12%

92 Salomon-Undhof 2009 Noble Rot Riesling Beerenauslese (Niederösterreich). A bit of moody musk precedes notes of lifted orange marmalade-bitter-sweet peel countered by juicy lusciousness. The botrytis is palpable here amongst the concentrated sweetness, so wonderfully shot through with lemony acid. A focused, refreshing BA, with swirls of citrus that go on and on. Fruit of the Vines, Inc. -A.K.

Domäne Wachau 2013 Terrrassen Beerenauslese (Wachau). Citrus-edged sweetness is far more apparent on the palate than the nose, but here it delivers wonderful hints of lemon oil and candied zest, cut through by lively acidity against hints of tropical mango. A wonderfully toned BA, this will pair well with both cheese and dessert, Vin Divino. -A.K.

90 Hafner Kosher 2010 Scheurebe Beerenaus-lese (Burgenland). There's an intriguing edge of spice to this blossom and apricot-scented BA, as befits the heady aromatics of the Scheurebe grape. The palate is sweet but wonderfully countered by lemony freshness. A spicy and intriguing little number. Kosher. Apollo Fine Spirits. -A.K. Price: \$15/375 ml

90 Weixelbaum 2013 Wahre Werte Chardon-nay Beerenauslese (Niederösterreich). Wild thyme and moss blaze a savory trail before honeyed sweetness, cut by wonderfully precise, lemon-sharp acidity. This is linear and superclean, and that wonderful sweet-acid contrast should make this BA a winner both with the dessert trolley and the cheeseboard. H.Mercer Wine & Spirit Imports. —A.K. Price: \$NA/375 ml

OTHER SWEET WINES

93 Heidi Schröck 2012 Ruster Ausbruch Auf den Flügeln der Morgenröte (Burgenland). Smelling this is like sticking your nose into a basket of supremely ripe yellow plums and greengages. Despite all the ripeness and sweetness, there is something deliciously tempered and fresh here, too. The acidity from Furmint works a treat. The palate hits with the full force of concentrated yellow plum. This is for those who like it ultrasweet; the oakaging is supremely well-handled. Michael Skurnik Wines, -A.K. abv: 12.5% Price: \$61/375 ml

93 Tinhof NV Apéritif (Burgenland). A deliberately oxidized style makes for an immensely intriguing wine that falls between the usual Austrian categories-but then we need wines that defy neat boxes. Aromas of toasted cashew nuts and dried orange peel segue into a dryish, citrus-scented palate, with a central, thick slick of salted caramel and racy acidity. The longer you taste, the more facets appear, even as the palate fades into notions of salty, candied mandarin zest. Unusual and uncategorisable, but unforgettable. Despite being called Apéritif, it might be best with cheese and tapas. Carlo Huber Selections. -A.K.

ahv: 14%

92 Feiler-Artinger 2008 Ruster Ausbruch Pinot Cuvée (Burgenland). Rich, musky honey and dark molasses lifted by orange freshness combine to make a sumptuous palate pervaded by fresh, pungent and welcome acidity. A play of dark and light, of dried and fresh fruit, with a wonderfully sonorous, musky finish. Lovely now but will cellar for years. Winemonger. -A.K. Price: \$55/375 ml

aby: 11%

Markus Huber 2013 Riesling Auslese (Niederösterreich). A closed nose opens into a light-bodied, citrus-led palate of mild sweetness, with that lovely killer acid that is Riesling's own. This auslese will make a great companion to soft, ripe cheeses or lemon drizzle cake. Broadbent Selec-

tions, Inc. -A.K. abv: 10% Price: \$30/375 ml

NEW ZEALAND

SAUVIGNON BLANC

Brancott 2010 Chosen Rows Sauvignon Blanc (Marlborough). It's taken New Zealand's largest producer a while to get on board the barrelfermented express, and this wine is still only 50% done in wood, mainly large formats. Some funky, slightly acrid notes mark the nose, but this adds welcome complexity to the stone-fruit aromas. It's rich and textural in the mouth, the ripe fruit marked by intriguing hints of green herbs and spice before drawing to a long, elegant finish. Pernod Ricard. -IC

abv: 14%

Gloudy Bay 2011 Te Koko Sauvignon Blanc (Marlborough). Starts off with a slightly funky, struck-match aroma, but then opens to reveal tangerine, nectarine and roasted-nut scents. The flavors are an blend of all that, delivered via a rich silky-textured palate and ending long. Moët Hennessy USA. Editors' Choice. -J.C. Price: \$50

93 Spy Valley 2012 Envoy Single Vineyard Sauvignon Blanc (Marlborough). A tremendous effort from Spy Valley, this easily eclipses the winery's regular Sauvignon Blanc. Fig, melon and hints of vanilla mark the nose, while the palate amps up the citrus component, providing delineation to the nectarine flavors. It's on the full side of mediumbodied, with a silky, slightly creamy texture and a lingering finish that seamlessly blends citrus and stone fruit. Broadbent Selections, Inc. Editors' Choice. -J.C.

abv: 13.5% Price: \$32

92 Greywacke 2010 Wild Sauvignon Sauvignon Blanc (Marlborough). A relative bargain in the scheme of barrel-fermented Sauvignon Blanc, Kevin Judd's version boasts toasty, nutty notes upfront, followed by creamy citrus and stone-fruit aromas and flavors. It's a top example of the richness and potential age-worthiness that oak can bring to carefully selected lots of Sauvignon Blanc. Old Bridge Cellars. Editors' Choice. - J.C. abv: 14% Price: \$29

Cloudy Bay 2008 Te Koko Sauvignon Blanc (Marlborough). Cloudy Bay's Te Koko was the first widely commercialized version of barrelfermented Marlborough Sauvignon Blanc, and it remains near the top of the pack. Notes of toasted nuts add a rich veneer to the core of stone fruit and melon, which then finishes on a refreshing, grapefruity note. Moët Hennessy USA. -J.C.

Price: \$50 aby: 13 5%

Giesen 2012 The August 1888 Sauvignon Blanc (Marlborough). For full review see page 117.

aby: 14.5% Price: \$45

Echo Bay 2013 Sauvignon Blanc (Marlborough). For full review see page 122. Best abv: 13.5% Price: \$14

Giesen 2012 The Fuder Single Vineyard Selection Dillons Point Sauvignon Blanc (Marlborough). This wine's expressive aromas and flavors of sweat, green herbs and passion fruit all speak of the Dillons Point subregion, but those excesses are toned down by aging in 1,000-liter oak casks known in German as fuders. That aging has imparted a pleasant creaminess to the midpalate, again mellowing the regional character. Pacific Highway Wines & Spirits. -J.C. abv: 14%

Twin Islands 2013 Sauvignon Blanc (Marlborough). This is a medium-bodied, slightly plump Sauvignon Blanc that hits the right herbal notes of snow pea and tomato leaf, then blends those with grapefruit and hints of stone fruit. Negociants USA, Inc. -J.C. Price: \$15 abv: 13%

Giesen 2011 The Brothers Sauvignon Blanc (Marlborough). Marked by passion fruit and pineapple, with a bit of honey included in the mix, this is beginning to broaden out and lose a little bit of its vitality yet still remains attractive. Drink this

medium-bodied wine before the end of 2014. Pacific Highway Wines & Spirits. -J.C.

abv: 13%

The Better Half 2013 Sauvignon Blanc (Marlborough). Simple, clean and grapefruity, this will do nicely on the patio or deck in summer. It's medium-bodied, crisp and refreshing. Maritime Wine Trading Collective. -J.C.

Price: \$13 aby: 13%

Dashwood 2013 Sauvignon Blanc (Marlborough). This boasts typical Marlborough characters of passion fruit and herbal notes, layered with a hint of nectarine and extra pungency. It's round in the mouth without being especially concentrated, finishing short but pleasant. Pasternak Wine Imports, -J.C.

abv: 13% Price: \$15

SPARKLING WINES

9 Huia 2009 Brut (Marlborough). This release-58% Chardonnay, 42% Pinot Noirwas aged in oak prior to second fermentation, then spent three years on the lees. It's a deep straw in color, with bold notes of grilled brioche and a rich texture, yet finishes fully dry and even a little bit chalky. USA Wine West. Editors' Choice. -J.C. Price: \$36 abv: 12.5%

Sophora NV Cuvée (New Zealand). Like its rosé partner, this is round and creamy on the palate. Some biscuity notes dress up citrus and apple flavors in this easily accessible sparkling wine. It's clean and well made, with no rough edges. Distinguished Vineyards & Wine Partners. -J.C.

Sophora NV Rosé (New Zealand). Purists may gripe that this is a touch on the sweet side-the dosage is 13 g/L. Although this blend of 52% Chardonnay and 48% Pinot Noir is fruit-driven and on the round and creamy side of things, it's still a well-made, attractive rosé that should find wide appeal. Distinguished Vineyards & Wine Partners. - J.C.

aby: 12% Price: \$16

Ara NV One Estate Brut Sauvignon (Marlborough). Sparkling Sauvignon Blanc—what more need be said? Since the bubbles aren't derived from a second fermentation, the wine tastes like a Marlborough Sauvignon Blanc with bubbles. Pineapple and passion fruit notes finish clean but short. Ara Wines International, -I.C. aby: 12.5% Price: \$15

PINOT NOIR

93 Ata Rangi 2012 Pinot Noir (Martinborough). This looks to be among the best vintages for this wine, or at least it's one of the most flattering





