



Alois Kracher

www.kracher.at

Burgenland (Austria)



“Luis”: Alois Kracher, Jr., Vintage 1958-2007:

A skilled chemist who worked for years in the pharmaceutical industry, Luis changed course in 1986, returning home to work in the vineyards. And he did it with zeal. He created a new style of dessert wine in which fruit, finesse, and balance are more important than just sweetness. With his 1991 vintage he became an international sensation. Today, he is one of the most successful producers of sweet wines in the world and one of the wine world's best known figures. His wines are in a class all their own. Only rarely does a top Tokay or German sweet wine - even measure up to the recognition and acclaim Kracher wines receive at international wine tastings. Five times, the respected British Wine Magazine has named Alois Kracher **"Wine Maker of the Year": in 1994, 1997, 1999, 2000, and 2001**

The Father: Alois Kracher, Sr., Vintage 1929-2010:

Luis calls him "the real pioneer." "He was the first in our family to realise the potential of the Seewinkel region for quality wine growing," he says. At 80, the eldest Kracher is still looking after the vineyards. He knows each vine, and he knows precisely what each parcel of ground needs.

The Son: Gerhart Kracher, Vintage 1980:

Luis' son, now the winemaker and heir to Luis.

What makes the wines so special?

The "Seewinkel" is an area in the Burgenland region of western Austria, approximately 20 km wide, along the eastern shore of Lake Neusiedl. It is an immense plain, with countless shallow lakes of various sizes scattered throughout it. Most of these lakes, including the largest, Lake Neusiedl, are less than five feet deep. The continental climate brings hot dry summers and very cold winters. These extremes create a unique microclimate for viticulture. During cool autumn evenings, evaporation from the numerous lakes creates heavy fog, which covers the area until mid-day when the still strong sunlight burns through. This helps to create the necessary conditions for the formation of the noble rot "botrytis cinerea" which gives these wines the immense concentration and balance for the production of great sweet wines.

The wines

There are no secrets for the production of these remarkable wines, simply attention to all the many small details in both growing grapes with great flavour, and producing wines of great purity and balance. In the vineyard yields are kept incredibly low with each vine limited to just 3 bunches of grapes. In the cellar vinification is done either in small new oak for the "Nouvelle Vague" ("new wave") wines, or in large old wood for the more traditional "Zwischen den Seen" ("between the lakes") wines. Sulphur levels are kept to a minimum and there is no malolactic fermentation for the wines in order to maintain the high levels of natural acidity. In the best years a "Grande cuvee" TBA will be produced. This is the wine which Luis feels best expresses the character of the vintage and what he aims to achieve.

The wines

2007 Muskat Ottonel Auslese Muskat Ottonel

Residual sugar: 85 g/l, Acidity: 6,1 g/l. Light golden yellow. The nose exudes inviting fruit notes - ripe, luscious peaches, and honey and melon; also sweet blossoms and a touch of grapiness. The palate is very well integrated sweetness and a very fine acidity structure. Yellow fruit in the finish - very good length - with subtle notes of nutmeg and blossom honey and mineral nuances.

2007 Beerenauslese 70 % Welschriesling 30 % Chardonnay

Residual sugar: 116,3 g/l, Acidity: 6,5 g/l, Alcohol: 12,0 % vol

2008 Eiswein Cuvee 70 % Gruner Veltliner 30 % Welschriesling

Residual sugar: 162,7 g/l, Acidity: 6,4 g/l, Alcohol: 11,5 % vol

TBA = Trockenbeerenauslese cuvees

2004 TBA # 1 Nouvelle Vague Zweigelt

Residual sweetness: 167,7 g/l, Acidity: 8,2 g/l, Alcohol: 13,0 %. Medium brick red with a hint of okra. Elegant citrus and orange zest, red berries, and soft tobacco spice on the somewhat shy nose. Refreshing and vibrant structure, fresh cherries, discreet anis and allspice all lend complexity in the mouth. Soft silky tannins and a finish flavored with fresh damson plum.

2004 TBA # 2 Zwischen den Seen Welschriesling

Residual sweetness: 171,1 g/l, Acidity: 7,4 g/l, Alcohol: 11,0 %. The nose displays a lightly leafy background layered with rhubarb, peach, yeast, and minerals and with aeration gains tropical fruit aromas. Delicate honey is carried by refreshing structure and nicely integrated acidity. Apricot flavors a well-balanced length and lingers on the finish. This wine is very approachable and already offering good drinking pleasure.

2004 TBA # 4 Zwischen den Seen Schuerebe

Residual sweetness: 160,5 g/l, Acidity: 7,0 g/l, Alcohol: 14,0 %. Pleasant grapy nuances, refreshing mandarin zest, discreet vegetal aromas, and a veil of gooseberry are all present in this complex nose. Juicy apricot and expressive stone fruit open in the mouth and are accompanied by racy acidity. The fruit-dominated broadband aroma displays good length. Something special for Riesling fans.

2004 TBA # 6 Nouvelle Vague Grand cuvee

Residual sweetness: 210,1 g/l, Acidity: 7,3 g/l, Alcohol: 10,5 %. Honey, vanilla, apple, and pear on the nose all testify to the dominance of Chardonnay in this wine. Highly elegant with a refreshing quality that is surprising for this very warm vintage. Enormous complexity. Juicy yellow fruit and pleasant honey.

Please note quantities of these older vintages listed below are very limited

2003 TBA # 1 Nouvelle Vague Cuvee

Residual sweetness: 210,6 g/l, Acidity: 6,4 g/l, Alcohol: 10,0 %. Kracher's barrel-fermented 2003 essence of Welschriesling, Scheurebe and Pinot Gris, smells of sultanas, truffles, musk, butterscotch and honey. The thick, satiny palate impression is not the least bit heavy due to the wine's high acidity and low alcohol. The desiccated fruit is clear and pure, with alluring accents of brown spices and resin. As for the novel-length finish, it practically snaps to attention with vivid citricity allied to apple jelly and white raisin.

2002 TBA # 3 Zwischen den Seen Welschriesling

Residual sweetness: 208,0 g/l, Acidity: 6,7 g/l, Alcohol: 10,0 %. Unmistakable varietal expression, fine blossom honey, velvety on the palate, delicate notes of apricot in the finish.

2002 TBA # 6 Zwischen den Seen Schuerebe

Residual sweetness: 233,2 g/l, Acidity: 7,5 g/l, Alcohol: 8,5%. Pronounced secondary aromas due to the extended contact with the lees, delicate notes of white pepper, great elegance.



2001 TBA # 1 Nouvelle Vague Traminer

Medium to full-bodied, bold, and lush, it reveals oak-laced peach flavours, loads of dusty noble rot, and a slightly rustic finish. This oily-textured, lush wine has outstanding concentration and depth. However, even with 116.2 grams of residual sugar per litre (14% alcohol, 5.6 grams/litre total acidity), it is dominated by Kracher's other 2000s. Projected maturity: now-2018.

2001 TBA # 2 Zwischen den Seen Muskat-Ottonel

Residual sweetness: 210,9 g/l, Acidity: 5,6 g/l, Alcohol: 9,5 %. Marked muscat aromas with lots of honey; elegant on the palate, displaying orange fruit and a firm texture.

2001 TBA # 3 Nouvelle Vague Chardonnay

Residual sweetness: 194,0 g/l, Acidity: 7,2 g/l, Alcohol: 10,5 %. Vanilla and exotic fruit aromas; delicate caramel flavors with lovely underlying acidity; elegant.

2001 TBA # 5 Zwischen den Seen Welschriesling

Residual sweetness: 209,5 g/l, Acidity: 6,9 g/l, Alcohol: 11,0 %. Delicate herbal spiciness on the nose; fine flower and blossom honey flavors with underlying mineral notes; layered and compact with perfectly structured acidity; touch of apricots on the finish.

2000 TBA # 4 Zwischen den Seen Welschriesling

The 2000 #4 Welschriesling Trockenbeerenauslese Zwischen den Seen (11% alcohol, 212.4 grams residual sugar/litre, and 7.3 grams/litre total acidity) reveals smoky, botrytised peaches and spices in its aromatic profile. A syrupy, mango and passion fruit-flavoured effort, it is an assertive, medium to full-bodied wine with a lively acid streak to give an appealingly zesty character. Anticipated maturity: now-2030. (95 points, Robert Parker, *Wine Advocate* #149)

2000 TBA # 7 Nouvelle Vague Chardonnay

Butterscotch, cream, and peaches are found in the nose of the syrupy 2000 #7 Chardonnay Trockenbeerenauslese Nouvelle Vague (7.5% alcohol, 295.9 grams residual sugar/liter, and 6.5 grams/liter total acidity). This creamy textured wine's mouth-feel is as soft as a goose down pillow. Its thick, full-bodied character has flavors reminiscent of butterscotch squares whipped into condensed milk.

1999 TBA # 2 Nouvelle Vague Traminer

Residual sweetness: 136,6 g/l, Acidity: 7,6 g/l, Alcohol: 13,5 %. The tangy apple-scented 1999 #2 Traminer Nouvelle Vague Trockenbeerenauslese is a viscous, well-focused wine. A myriad of spices can be found intermingled with sour berries, apricots, and peaches in this medium to full-bodied, rich offering. It is concentrated, intense, and boisterous. Drink it over the next 20-25 yrs.

1999 TBA # 4 Zwischen den Seen Muskat-Ottonel

Residual sweetness: 172,7 g/l, Acidity: 8,7 g/l, Alcohol: 12,5 %. The raspberry, orange blossom, and cherry-scented 1999 #4 Muskat Ottonel Zwischen Den Seen Trockenbeerenauslese is a thick, unctuous tangerine-flavored fruit bomb. Its oily character slathers the palate with jellied kumquats, mandarins, and tangerines, all of whose flavors linger throughout its marvelously extensive finish.

1999 TBA # 5 Zwischen den Seen Schuerebe

Residual sweetness: 213,4 g/l, Acidity: 7,9 g/l, Alcohol: 10,0 % The spicy 1999 #5 Scheurebe Zwischen Den Seen Trockenbeerenauslese offers aromatics reminiscent of juniper berries, cloves, and over-ripe peaches. This well-delineated yet jellied wine is rich, highly concentrated, dense, and prodigiously long. Anticipated maturity: Now-2030. (95 points, Robert Parker, *Wine Advocate* #149)

1998 TBA # 6 Zwischen den Seen Welschriesling

Reveals loads of sweet white and yellow fruits. It is crammed with overripe fruit flavors, as well as the distinctive effects of spicy botrytis. This superbly focused wine has bountiful levels of acidity to cope with its lush, opulently thick character. Drink this refined, liquid botrytis, over the next 20+ years. (92 points, Robert Parker, *Wine Advocate* #149)