



Alois Kracher

www.kracher.at

Burgenland (Austria)



The Son: Gerhart Kracher, Vintage 1980:

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

“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.

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 2007 vintage can be compared to the 1998s made here, and once again the entire Kracher collection is of exceptional quality.” Tanzer

The wines

2010 Muskat Ottonel Auslese Muskat Ottonel

Residual sugar: 74 g/l, Acidity: 5.7 g/l Alcohol 12% vol.. Medium yellow-green color. Attractive aromas of tangerine, passion fruit over jasmine; an enticing bouquet. Succulent, highly elegant and vibrant structure that is refreshing with well integrated acidity. A wine to whet your appetite! Pleasant touch of honey on the finish.

2011 Beereauslese 70 % Welschriesling 30 % Chardonnay

Residual sugar: 129,2 g/l, Acidity: 7,0 g/l, Alcohol: 13% vol

2011 Eiswein Cuvee 70 % Gruner Veltliner 30 % Welschriesling

Residual sugar: 162,7 g/l, Acidity: 6,4 g/l, Alcohol: 11,5% vol Bouquet of meadow herbs, delicate notes of stone fruit and lychee. The palate is fresh and vibrant, with nuances of pineapple, and tropical fruit notes on the finish, complemented with a hint of honey in the aftertaste.

TBA = Trockenbeereauslese cuvees

N/V TBA 187ml 70 % Gruner Veltliner 30 % Welschriesling

Residual sugar: 189.4 g/l, Acidity: 7,3 g/l, Alcohol: 12,5% vol

2010 TBA # 6 Nouvelle Vague Grand cuvee

Residual sweetness: 204.4 g/l, Acidity: 9.4 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.

2009 TBA # 3 Zwischen den Seen Welschriesling

The 2009 #3 Welschriesling Trockenbeereauslese Zwischen den Seen (10% alcohol, 200.2 grams residual sugar/litre, and 6.2 grams/litre total acidity) Delicate aromas of candied orange peel over hints of herbal spice. Rich characters of honeydew melon and ripe stone fruit flavours on the lusciously juicy palate. Balanced, complex and highly elegant.

2009 TBA # 4 Zwischen den Seen Muskat-Ottonel

Residual sweetness: 197.7 g/l, Acidity: 6.5 g/l, Alcohol: 11.0 %. Aromatic bouquet of grape and nutmeg over floral characters. Expressive tropical fruit aromas with a hint of grapefruit zest on the palate, supported by balanced acidity and fine tannins continuing to a soft honeyed finish.

2009 TBA #6 Nouvelle Vague Grand Cuvee

(195.2 g/l residual sugar, 7.2 g/l acidity and 11.5% alcohol; a blend of 60% welschriesling from a large wooden cask and 40% chardonnay from barrique. Attractive bouquet of ripe stone fruit characters, subtle herbal spice and tender yellow tropical fruit notes. The palate displays ripe peach and honeydew melon aromas with fresh citrus fruit characters. Very lively and refreshing, with well integrated mineral complexity and a salty touch with ripe tropical fruit notes.

2009 TBA # 7 Zwischen den Seen Rosenmuskateller

Residual sweetness: 227.3 g/l, Acidity: 7.4 g/l, Alcohol: 10.5 %. Soft orange red colour, with reddish reflections. Pronounced aromas of hibiscus and rose petal. Subtle tropical fruit characters and more hibiscus on the palate, with mineral complexity and aromas of exotic spices.

2009 TBA #10 Zwischen Den Seen Scheurebe

(246 g/l r.s., 6.5% alcohol and 8.8 g/l acidity) Medium golden yellow. Rather restrained nose hints at muscat grapes, mandarin zest and apricot jam, plus an element of roasted oak. Opens nicely in the mouth to show generous but juicy peach and orange peel flavors and firm minerality. The luscious sweetness is very well integrated in the wine's fruit. Ripe apricot lingers impressively on the finish.

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

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 **SOLD OUT**

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: 180,5 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.

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: 180,9 g/l, Acidity: 5,6 g/l, Alcohol: 9,5 %. Marked muscat aromas with lots of honey; elegant on the palate, displaying classic orange fruit and a long finish.

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 # 7 Nouvelle Vague Chardonnay

Butterscotch, cream, and peaches are found in the nose of the syrupy 2000 #7 Chardonnay Trockenbeereauslese 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.

1996 TBA # 3 Zwischen den Seen Schuerebe

Residual sweetness: 201.2 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.

