



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

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.

2008 Beerenauslese **70 % Welschriesling 30% Chardonnay**

Residual sugar: 109,2 g/l, Acidity: 7,0 g/l, Alcohol: 12,5% 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

2007 TBA #3 Zwischen Den Seen **Scheurebe**

(246 g/l r.s., 11,5% 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. **93**

2007 TBA #6 Nouvelle Vague **Grand Cuvee**

(271 g/l residual sugar, 8,7 g/l acidity and 9% alcohol; a blend of 60% welschriesling from a large wooden cask and 40% chardonnay from barrique) Deep golden yellow. Multifaceted bouquet of roasted hazelnut, yellow apple, orange zest, dried pear and flinty minerals benefits significantly from aeration. This firm and powerful wine boasts generous, broad flavors of ripe passion fruit, honey-drizzled pineapple and abundant salty minerality. Exquisite acidity somehow keeps this huge wine from cloying, and a tremendously long and intense finish completes it. Don't hurry to drink this because it should continue to improve for decades. **93**

2007 TBA #8 Nouvelle Vague **Chardonnay** **SOLD OUT**

(316 g/l RS, 8,3 g/l acidity and 7% alcohol): Deep golden yellow. Intense papaya and coconut aromas over grapefruit and citrus notes make a thoroughly exotic first impression. The exotic quality carries through on the palate, where roasted oak and cinnamon add another element. Thrilling acidity gives balance and focus to this voluptuously sweet wine. Flavors of papaya, pineapple and toasted coconut linger with great persistence. Although already quite harmonious, this wine should continue to gain in complexity over the next decades. **94**

2007 TBA #11 Zwischen Den Seen **Welschriesling**

(387 g/l r.s., 7,3 g/l acidity and 6,5% alcohol) Deep golden-yellow color. The initially restrained nose needs coaxing to reveal aromas of honey, orange, hazelnut, dark rye bread and an abundance of minerals. Uncanny in its sheer concentration, offering an impressive concert of aromas and flavors that require the attention of all the senses. Here too, the wine's incredibly intense and luscious sweetness is perfectly balanced by vibrant acidity. The endless finish inundates the palate with a wave of flinty minerals, orange and pumpnickel. This wine surprises with its early perfection, as it also has a very long and promising career of several decades ahead of it. **96**

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: 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.

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.