

Winemaker:

**Emmerich Knoll**

**Vin Divino Selection**

Region:

**Wachau Durnstein**

[www.vinea-wachau.at](http://www.vinea-wachau.at)



Knoll is no fool for the latest technology, but it is not because he hasn't discovered its usefulness. Knoll's English educated world travelling son Emmerich, has seen it all, but father and son agree that what is needed is great attention in the vineyards, and as little intervention as possible in the cellar. Knoll's wines spend time in steel and in inert wooden casks, the only motivation for the latter being oxygen transfer. Whether it is due to this fact or to some secret techniques of Knoll, or both, Knoll's wines are abundantly expressive in every vintage, and seem warmer and richer than other Wachau wines. Knoll wines, whether Veltliner or Riesling, age fabulously, and with ten years of bottle age generally taste fresh, ready for ten years more.

## Historical Press

### Knoll Wachau Federspiel Gruner Veltliner 2007



**88 International Wine Cellars**

*Pale yellow-green. Ripe yellow apple with hints of pear and green peppercorn on the nose. A juicy, elegant play of acidity nicely balances the sweet fruit. This harmonious and appetizing wine boasts a pleasant silky texture and offers very good versatility at the table. (November 2008)*

### Knoll Wachau Federspiel Gruner Veltliner 2006



**88 International Wine Cellars**

*Pale green-yellow. Elegant aromas of tobacco and apple. Light in body, with a flavor of cantaloupe and a crisp structure. This appetizing wine finishes with a note of pleasant peppery spice. Drink over the next five years. (Nov./Dec. 2007)*

**88 Wine Enthusiast**

*A fresh, delicate, mineral and structured wine. It has green crispness, with green plums, and a light, clean aftertaste. (May 2008)*

### Knoll Wachau Federspiel "Kreutles" Gruner Veltliner 2007



**89 International Wine Cellars**

*Pale yellow-green. Crunchy green apple and delicate blossom honey on the nose and in the mouth. The refreshing, elegant, medium-bodied fruit is nicely framed by a crisp acid structure. Juicy apple, grapefruit, dill, and marshmallow linger with a hint of minerals on the finish. (November 2008)*

## Knoll Wachau Federspiel "Kreutles" Gruner Veltliner 2006

### 88 Wine Advocate

The Knolls' 2006 Gruner Veltliner Federspiel Kreutles smells of lentil and herbs, then offers a juicy, mouthful of melon tinged with rhubarb, honey, and herbs. This softly-textured Gruner Veltliner presents a coolly refreshing yet welcoming personality that promises to satisfy over the next several years. (June 2008)



### 89 International Wine Cellars

Pale yellow-green. Discreet nose of white apple leads to a more generous and juicy palate impression, with flavors of ripe apple laced with grapefruit zest. A crisp veltliner for uncomplicated drinking enjoyment over the next several years. (Nov./Dec. 2007)

## Knoll Wachau Federspiel "Kreutles" Gruner Veltliner 2005

### 88 Wine Advocate

...smells resinous, herbal, and surprisingly estereous, just as its impression on the palate is surprisingly ripe and glossy for Federspiel. A finishing character of herbal elixir with a hint of sweetness complete the attractive if not entirely typical version of Kreutles Federspiel. (August 2006)



## Knoll Wachau Federspiel "Kreutles" Gruner Veltliner 2004

### 89 International Wine Cellars

Medium green-yellow. The nose displays crisp apple fruit against a background of dill, tobacco and spice. Nicely focused wine, with refreshing acidity. Green apples and minerals flavor this savory wine. Expect it to unfold with a few years in the bottle. (Nov/Dec 2005)

## Knoll Wachau Smaragd "Kreutles" Gruner Veltliner 2007

### 91 International Wine Cellars

Medium green-yellow. Ripe yellow apple, intense fennel and marshmallow with green hazelnut and a hint of sponge cake on the nose. A medium-bodied, nicely textured gruner with bright, integrated acidity and a flavor of pear. Harmonious and varietally expressive. (November 2008)



## Knoll Wachau Smaragd "Kreutles" Gruner Veltliner 2006

### 88-89 Wine Advocate

The 2006 Gruner Veltliner Smaragd Kreutles smells of lemon, Bosque pear, and pungent herbs. Glossy in texture and generous in fruit, it offers a classic rasher of pungent pepper, segueing into mineral notes in the finish. (June 2008) □ □

### 91 Wine Spectator

Creamy and rich, with ripe peach, apricot, smoke and spice flavors. The intense finish of pepper, cumin and citrus notes make this exotic and seductive. (June 2008)

### 92 Wine & Spirits

The intense fruit aromas of red apple, Bartlett pear, guava and green papaya are matchd by an equally intense note of smoky minerality, appearing almost flinty in its forcefulness. It's racy and lithic on the palate, with nervy, kinetic energy and a lovely expression of soil. (April 2008)

### 91 International Wine Cellars

Medium yellow-green. Nuanced aromas of white currant, banana, sponge cake and flint. The wine's elegant mineral character and sweet apricot fruit component are in nice balance in this medium to full-bodied wine. Very persistent and already offering plenty of drinking pleasure. (Nov./Dec. 2007)

### 89 Wine Enthusiast

A rich wine, touched by tropical fruit, pepper and light acidity. Although there is crispness, this wine is more about roundness, allied with weight, but finishing with fresh spiced pear flavors. (May 2008)



## Knoll Wachau Smaragd "Kreutles" Gruner Veltliner 2004

### 87-89 Wine Advocate

The 2004 Gruner Veltliner Smaragd Kreutles offers lovely aromas of iris and beet root. On the palate, this medium-bodied, but quite dense, and attractively satin-textured Gruner Veltliner offers low-toned flavors of nutty richness and cooked beets. It takes a surprisingly bright, invigoratingly salty turn in the finish, along with satisfying, savory nuttiness. (Aug 2005)

### 88 Wine Spectator

A spicy, peppery version, sporting citrus and vegetal notes and a mouthwatering acidity. It's tight right now, but has good length, so give it a little time. (May 15, 2004)

### 90 International Wine Cellars

Medium yellow-green. Intense aromas of superripe pear and candied grapefruit zest are interwoven with dill, spice and deep minerality. Juicy, focused and powerful, and still youthfully compact, with deep, ripe, honey-laced fruits perfectly balanced by thrilling acidity. This expresses its terroir and varietal character with distinction. The finish lingers long, with peppery spice. Already offers substantial drinking pleasure, but will continue to evolve and provide enjoyment through at least 2010. (Nov/Dec 2005)



## Knoll Wachau Smaragd "Loibenberg" Gruner Veltliner 2007

### 93 International Wine Cellars

Medium yellow-green. Delicate aromas and flavors of ripe pear, discreet mango and papaya. Highly complex, with an impression of concentrated extract giving this dry wine an almost sweet impression. Quite tightly knit, with a structure that is both satiny and firm. Peppery spice lingers long on the finish. (November 2008)

### Sommelier Journal

OUTSTANDING RECENT RELEASES - Light straw color with gray-green tint. Citrus fruits, green apple, melon, and stony minerality on the nose, followed by a big mouthfeel and juicy acidity. Taut, angular structure. (September 2008)



## Knoll Wachau Smaragd "Loibenberg" Gruner Veltliner 2006

### 91-92 Wine Advocate

Herbal and green bean notes place the aroma of the 2006 Gruner Veltliner Smaragd Loibenberg in a cooler context than most of its fellow 2006 Veltliner which, says Knoll, reflects cool autumn nights and this parcel's exposure to wind. Winter pears and green beans dusted with white pepper on the palate lead to a finish that suggests some mysterious pungent minerals or ore. This displays more density but less clarity and generosity of fruit than the corresponding Schutt. (June 2008)

### 92 Wine Spectator

Very smoky and lush, with golden raisin, apricot and tropical fruit flavors. The long finish is supported by a firm structure and lost of crunchy, spicy notes. (June 2008)

### 93 International Wine Cellars

Medium yellow-green. Mango, papaya, flint and crushed pepper on the nose. Concentrated flavor of peach. Brilliant acidity lends vibrancy and structure to this full-bodied, opulent veltliner. The finish lingers impressively. Offers tremendous potential for further development in bottle. (Nov./Dec. 2007)

### 93 Wine Enthusiast

Big, opulent and round, this is a superrich wine that manages to keep its sense of proportion through a rocky, stony interior structure. The tropical fruits, yellow peaches and apricots go with a powerful dose of pepper, leaving richness to finish. (May 2008)



## Knoll Wachau Smaragd "Loibenberg" Gruner Veltliner 2005

### 89 Wine Enthusiast

A perfumed, pure, light-bodied wine that has touches of fine acidity and crisp fruits. To finish, there are flavors of pepper, limes and orange peel. This is a delicious, approachable wine that will age. (October 2006)

## Knoll Wachau Smaragd "Loibenberg" Gruner Veltliner 2004

### 90-92 Wine Advocate

With the 2004 Gruner Veltliner Smaragd Loibenberg, we move into very promising territory. Site-typical notes of sugar snap peas, white peach and nutmeg in the nose lead to a satin-textured palate of considerable richness, featuring white peach and nut oils. The finish is long and soothing, with herb and spice notes as well as salty minerality adding considerable complexity to the fruit. This is neither a heavy-weight nor a show-stopping Smaragd, but very satisfyingly polished and proportional. (August 2005)

### 89 Wine Spectator

An elegant style of Grüner Veltliner, featuring a rose aroma and flavors of white grapefruit and peppery greens. It's medium-bodied with a long finish. (May 15, 2004)

### 92 International Wine Cellars

Medium green-yellow. Refreshing apple and white pepper aromas complicated by minerals and dark spices on the nose. Powerful and compact, kept firm and tight by a strong acid structure. Nuanced flavors of apple, tarragon, dill and pepper linger impressively on the finish. The terroir and varietal character could hardly be expressed with more precision in such a tricky vintage. This will gain in exotic complexity with bottle aging. Best drunk from 2006 to 2012. (Nov/Dec 2005)



## Knoll Wachau Smaragd "Loibenberg" Gruner Veltliner 2001

### 89 Wine Advocate

Medium yellow/gold color. Rich oily nose is muted now, save faint hints of wet wool, smoke, minerals, and dried apple. Extremely rich, concentrated, complex, and intense on the palate... We are already impressed with the wine's depth, density, acidity, creaminess and texture. It has the feel of a late harvest wine finished dry. Long, powerful finish. Not drinking well tonight but has the potential to be a 95 pointer. (The Best of Austria EWS Tasting - August 15, 2006)

## Knoll Wachau Smaragd "Schutt" Gruner Veltliner 2007

### 93 International Wine Cellars

Medium yellow-green. Fennel, ginger and celery accent apricot fruit on the nose, with complicating notes of honey and minerals. Wonderfully smooth in texture and full-bodied, with vibrant acidity giving balance to the wine. Ripe apple and yellow plum linger sweetly on the finish. Very approachable and easy to enjoy already. (November 2008)



## Knoll Wachau Smaragd "Schutt" Gruner Veltliner 2006

### 92-93 Wine Advocate

The 2006 Gruner Veltliner Smaragd Schutt offers considerably more refinement than the corresponding Kreutles. Scents of peach, nutmeg and sweet pea waft from the glass. A polished and subtly creamy feel contrasts delightfully with a palate-quenching juiciness of pear, sweet pea and peach, notes of brown spices and honey adding to the engaging impression of pure, satisfying ripeness, while subtle peach kernel bitterness and elusive mineral and pepper notes offer counterpoint. Despite its winsome youthful personality, this outstanding example of one of Austria's iconic wines should cellar well for a decade or more. (The Best of Austria EWS Tasting - August 15, 2006)

### 91 Wine Spectator

A balanced, well-crafted Gruner, with concentrated flavors of peach, red currant, berry, smoke and spice. There's hints of tea and gooseberry on the lithe finish. (June 2008)

### 93 International Wine Cellars

Medium yellow-green. Terroir-specific aromas and flavors of peppery spice, flint and tobacco. Potent and juicy, with sweet white currant fruit carried by a firm acid structure. The finish is quite long. Already shows considerable charm but this rather high-strung wine will profit from more time in the bottle. (Nov./Dec. 2007)

### 94 Wine Enthusiast

CELLAR SELECTION - Pepper and power mark this impressively rich wine. Tropical fruits, mangos and lychees are layered with minerality and acidity. A wine that needs some aging in order to release the full potential of its structure and fruit weight. (May 2008)



## Knoll Wachau Smaragd "Schutt" Gruner Veltliner 2005

### 90 Wine Spectator

Offers vanilla cream aromas and flavors, with blood orange, ruby grapefruit and loads of nutmeg and spice. Dutch apple pie flavors fill the light, bracing finish. (May 2007)

## Knoll Wachau Smaragd "Vinothekfullung" Gruner Veltliner 2007



### 94 International Wine Cellars

Medium yellow-green. Complex, lightly botrytized bouquet of ripe, honey-drizzled apple, tobacco and black bread. Juicy in the mouth, with a sweet impression of extract. Despite its tremendous concentration, this wine is by no means a muscular brute, but rather makes a thoroughly athletic impression. Abundant minerals and tobacco linger on the finish. Although quite approachable, this should continue to evolve positively in bottle over the next five years and age easily until 2022. (November 2008)

## Knoll Wachau Smaragd "Vinothekfullung" Gruner Veltliner 2006

### 93-94 Wine Advocate

...originates largely in Kreutles and Loibenberg, along with a smidgen of Kellerberg. Peach, musk melon and brown spices on the nose signal the presence of high must weight raw material, but to this sultry melange is added on the palate a refreshingly tart contrasting note of rhubarb, and low-toned notes of coffee and steaming stones. "There was very little botrytis," Knoll insists, although I suspect that a bit of noble rot is responsible both for this wine's particularly alluring spiciness and oily, honeyed cast, but the finish here is exuberant in its sheer fresh fruit intensity and 14.5% alcohol is



### 95 International Wine Cellars

Medium green-yellow. Hazelnut, sponge cake, tobacco and peach on the nose. Highly concentrated and tightly knit, with a firm acid structure. Juicy apricot and nougat flavors in the mouth and on the palate-saturating, extremely long back end. Offers extraordinary potential for further development. (Nov./Dec. 2007)

### Bon Appetit

HOT BOTTLES - A luscious wine with honey and tropical fruit flavors. (May 2008)

### 92 Wine Enthusiast

Smooth, rich and dense with a touch of sweetness, packed with intense flavors of sweet potatoes, pepper and honey. The texture is thick, creamy, weighty and concentrated. One of the library releases of selected wines, produced by Knoll in the best years. (May 2008)

## Knoll Wachau Smaragd "Vinothekfullung" Gruner Veltliner 2005

### 92 Wine Spectator

A ripe, rich, full-bodied white, with a gorgeous array of lush peach, mineral, smoke and spice flavors. This also has a big structure and a long, long finish of white pepper, with hints of celery and fennel. (May 2007)

## Knoll Wachau Smaragd "Vinothekfullung" Gruner Veltliner 2004

### 90 Wine Spectator

Rich and exotic, with loads of tropical fruit, apricot and ripe peach flavors. A broad-shouldered wine that finishes with smoky and mineral notes. Try with sauteed scallops. (June 15, 2006)

### 93 International Wine Cellars

Medium yellow-green. Honeyed apple, orange zest, freshly ground white peppercorn, tobacco and spice all display themselves on a nose and palate that are noticeably affected by botrytis. This complex and powerful wine is thick and opulent, with sweet, extract-rich fruit, yet it remains highly focused. The acid structure and exceptional mineral character add delicacy and finesse. Offers enormous potential for bottle aging. Drink 2007 to 2015. (Nov/Dec 2005)



## Knoll Wachau Federspiel Riesling 2007

### 89 International Wine Cellars

Medium yellow-green. Inviting apricot and peach aromas and flavors are complicated by an elegant floral touch and joined in the mouth by attractive pineapple. A stylish midweight with refreshing acidity. Lemon-laced apricot compote lingers on the finish of this appetizing and versatile wine. (November 2008)



## Knoll Wachau Federspiel Riesling 2006



### 89 International Wine Cellars

Pale greenish yellow. Elegant apricot and peach aromas complicated by orange and apple blossom. A bright peach flavor is carried by refreshing lemony acidity and lifted by minerality on the finish. (Nov./Dec. 2007)

## Knoll Wachau Smaragd "Kellerberg" Riesling 2007



### 93 International Wine Cellars

Pale yellow-green color. Ripe, sweet, exotic aromas of papaya, lichee and pineapple. Equally juicy and refreshing in the mouth; already surprisingly approachable despite its rather tightly knit structure. This powerful wine comes off as light on its feet thanks to its elegant limey acidity. (November 2008)

## Knoll Wachau Smaragd "Kellerberg" Riesling 2006

### 92-93 Wine Advocate

... There is a purity and clarity on display this year that I have not witnessed before with Knoll's Kellerberg, but then, he is learning the secrets of one parcel of Kellerberg that he recently acquired, and his predominance of young vines in this site naturally becomes less of a handicap year by year. Gooseberry, yellow plum, and grapefruit are suffused with white pepper both on the nose and palate, and the finish is refined and even a bit austere in its cool restraint of fruit and its notes of pepper and stone. This should be fascinating to follow in the bottle for at least 6-8 years. (June 2008)□

### 93 Wine Spectator

Rich and powerful, with loads of luscious apple, peach, ripe pear and currant flavors. Notes of mineral and smoke are joined by plenty of spice on the lush yet firm finish. (June 2008)

### 91 Wine & Spirits

This is extremely restrained right now, dominated by savory notes of stone that anchor the flavors of white peach and golden raisin, and it shows a marvelous sense of refinement and finesse. With time in the cellar, preferably five years or more, this score may seem conservative. (April 2008)

### 93 International Wine Cellars

Pale green-yellow. Mandarin orange aroma with a pronounced flinty overlay. Medium to full in body, with a firm acid structure giving definition and a juicy quality to the peach and mandarin orange flavors of this very elegant wine. Conveys a strong impression of vineyard character in its combination of flinty minerality and citrus and stone fruit flavors. This firmly structured, stylish wine offers outstanding potential for further development. (Nov./Dec. 2007)

### 91 Wine Enthusiast

From a cool, terraced vineyard that produces a distinctly mineral wine. The fresh fruit shows intense acidity and structure. This will develop into an impressive, steely wine over the next 4-5 years. (May 2008)

## Knoll Wachau Smaragd "Kellerberg" Riesling 2004

### 86-88 Wine Advocate

This year's 2004 Riesling Smaragd Kellerberg brings together the fruit of the several parcels Knoll now has in this vineyard. The nose displays the site-typical white pepper, along with sweet floral and ripe melon notes. On the palate, melon and spiced apple mingle with floral notes, leading to a juicy, soothing finish that seems just a bit too laid back and simple for the potential of this site. (August 2005)

### 90 Wine Spectator

Already harmonious and appealing, from the succulent texture to flavors of white peach, grapefruit and white pepper. It has a tangy edge, courtesy of the vibrant structure, with a lingering finish. (June 15, 2006)

### 90 International Wine Cellars

Medium yellow-green. Apricot aroma complicated by wet stone, smoky flint and a touch of blossom honey. Apricot preserves and a delicate caramelized note flavor the mineral palate. The sweet, persistent fruit is leavened by glass-clear acidity. Finishes with excellent persistence. (Nov/Dec 2005)



## Knoll Wachau Smaragd "Kellerberg" Riesling 2002

### 90 *Wine Spectator*

*This starts out rich, with firm acidity to keep it focused. Apple, peach and white pepper are the main flavor themes. It's tightly wound now though, needing some time to unwind. (April 2004)*

## Knoll Wachau Smaragd "Loibenberg" Riesling 2007



### 93 *International Wine Cellars*

*Pale yellow-green. A complex bouquet exhibits fully ripe yellow peach, intense mango and lime accompanied by flinty minerality. Complex and juicy in the mouth, with an apricot flavor framed by racy yet marvelously integrated acidity. Finishing flavors of lemon and wet dark slate linger impressively. This wine should benefit tremendously from further bottle aging and boasts terrific potential. (November 2007)*

## Knoll Wachau Smaragd "Loibenberg" Riesling 2006

### 93-94 *Wine Advocate*

*An alluring buddleia-like floral nose to the 2006 Riesling Smaragd Loibenberg is matched by ravishing inner-mouth floral notes, generous white peach, plum, and grapefruit, and a glossy texture. Subtly peppery and mineral pungency extends the length of the finish without interrupting this wine's seamless flow of clear, coolly-refreshing yet generously ripe fruit. This rich, yet airy and open-knit wine should continue to offer fascinating interplay and refined satisfaction for a decade. (June 2008) □*



### 92 *Wine Spectator*

*Lush, with a rich texture and a concentrated array of powerful apple, nectarine, mineral and crisp apple flavors. There's also plenty of ripe tropical fruit notes, with a long, spicy finish. (June 2008)*

### 92 *Wine & Spirits*

*This shows all the richness and ripeness of Loibenberg in its powerful depth of fruit, while underneath there's a complex interplay of smoky minerality and tense, vibrant acidity. It's a demanding wine, needing time in the cellar to quiet down. (April 2008)*

### 92 *International Wine Cellars*

*Pale green-yellow. Pineapple, peach and apple blossom on the nose. Elegant and juicy in the mouth, displaying good balance and well-integrated acidity. A flavor of sweet yellow peach extends through the wine and lingers sweetly on the finish. (Nov./Dec. 2007)*

### 90 *Wine Enthusiast*

*A fresh, yeasty nose suggests a young wine. On the palate the white currants and fresh fruit are youthful and juicy, the mineral character only just showing through at the end. (May 2008)*

## Knoll Wachau Smaragd "Loibenberg" Riesling 2005

### 90-92 *Wine Advocate*

*The 2005 Riesling Smaragd Loibenberg offers high-toned distilled berry aromas laced with oregano and mint. On the palate, its mineral and herb core is sleek and firm, yet wrapped in a sweetly rich (presumably loess-engendered) envelope of peach and blueberry. (Aug. 2006)*

### 93 *Wine Spectator*

*TOP WINE - Very rich and ripe, with the texture of angel food cake and loads of mouthwatering peach, dried cherry and berry flavors. (June 2007)*

### 92 *International Wine Cellars*

*Pale yellow-green. Delicate yellow peach and fresh yellow plum on the nose. Light on its feet, with refined lemon and floral flavors perked up by racy underlying structure. Finishes firm and stylish. Offers good aging potential. (Nov./Dec. 2006)*

## Knoll Wachau Smaragd "Loibenberg" Riesling 2004

### 88-90 Wine Advocate

Knoll's 2004 Riesling collection included some refreshing and not uninteresting, yet still only marginally ripely-flavored offerings. The first to really distinguish itself, still in cask, was the 2004 Riesling Smaragd Loibenberg with aromas suggestive of blueberries, cress, nut oils and flowers. Relatively light and lean on the palate, this nonetheless displays a pure, long finish with considerable refinement of floral, herbal, berry and white peach flavors, plus underlying suggestions of toasted nuts and saline minerality. (August 2005)

### 89 Wine & Spirits

This is youthful and awkward, its restrained power and prominent stoniness not yet harmonized. Yet it's also spicy and long, and the track record of this wine inspires faith in its potential for development. (April 2006)

### 92 International Wine Cellars

Medium yellow-green. Inviting vineyard peach aroma offers considerable charm. Intensely flavored, compact and light on its feet, with vibrant acidity giving elegance to the wine. Pure stone fruits and spicy garden herbs from entry to lingering aftertaste. This wine is already approachable and nicely embodies the clear and easy-to-understand riesling style of the house. Drink now to 2012. (Nov/Dec 2005)



## Knoll Wachau Smaragd "Loibenberg" Riesling 2001

### 91 Wine Advocate

Light yellow/straw color. Quiet nose makes you pay attention, but we eventually get attractive scents of baked nectarine and unripe pear tart smells. There are also notes of smoke, lime, minerals, spice, and a nutty, pistachio shells scent as well. It's focused in the mouth; it's full-bodied but not heavy. This creamy Riesling really coats the palate with minerals, fresh white peach, and grapefruit juice..... (The Best of Austria EWS Tasting - August 15, 2006)

### 90 Wine Spectator

A sappy Grüner Veltliner, rich and ripe, exuding vanilla, fennel and baked apple notes on a broad, firm framework. It's all balanced and lingering on the finish. (April 2003)

## Knoll Wachau Smaragd "Schutt" Riesling 2007

### 95 International Wine Cellars

Pale yellow-green. An extraordinary bouquet combines intense flinty minerals and pepper, pineapple and apricot jam, along with discreet notes of honey and smoke that continue onto the palate. Highly complex and downright voluptuous for a riesling, with a minerality so intense that it leaves a salty impression on the palate. This wine should open fully within a year or two and continue to offer tremendous drinking pleasure for many years to come. (November 2007)



## Knoll Wachau Smaragd "Schutt" Riesling 2006

### 94-95 Wine Advocate

The 2006 Riesling Smaragd Schutt leads with apple blossom, musky narcissus, and refreshing grapefruit, lime, and fresh yellow plum. Diverse and elusive mineral shadings are palpable on the palate, beneath a pure, clear torrent of fruit. Faintly pungent smokiness, salinity, crushed stone, and exuberant citrus inform this wine's formidably long finish. This combines minerality akin in its complexity and persistence to that of the corresponding Kellerberg, with the sheer generosity of fruit found in the Schutt. (June 2008)

### 94 Wine Spectator

A big, rich Riesling, with tropical fruit flavors of mango and guava, along with luscious ripe peach and apple. The finish is filled with spice and smoke. This is really humming. (June 2008)

### 94 International Wine Cellars

Pale green-yellow. Subtle vineyard peach, orange peel and suggestions of pineapple and flint are displayed on the somewhat shy nose. Similar flavors are more generous and concentrated on the palate, but with firm acid structure giving the wine terrific verve and focus. Finishes extremely long, with a chewy impression of mineral extract. An extremely elegant wine with outstanding aging potential. (Nov./Dec. 2007)

### Bon Appetit

HOT BOTTLES - Ripe stone fruit intensity with lemon aromas and a spicy finish.

### 93 Wine Enthusiast

A finely constructed wine that is likely to age over many years. With its juicy currant flavors still dominated by minerality and citrus, there is some austerity. It is a complex wine showing great terroir character from the steep vineyard site. (May 2008)



## Knoll Wachau Smaragd "Schutt" Riesling 2004

### 87-89 Wine Advocate

Knoll's 2004 Riesling Smaragd Schutt smells of under-ripe peach with a touch of black pepper. Medium-bodied, brothy and impressively persistent, it offers the promise of short-term evolution, particularly in light of the excellent track record here with this superb site. (August 2005)

### 90 Wine Spectator

Interesting lanolin, pine and mineral notes are more prominent than the citrus flavor in this taut white. It's really stony, with enough flesh to cover the bones. (June 15, 2006)

### 93 International Wine Cellars

Pale yellow-green. Initially shy nose opens to reveal enticing notes of vineyard peach and pineapple. Crisp and lively, with a lemony acidity that seems to dance on the tongue, leaving the impression that the wine is lighter than it actually is. This rather powerful wine is still somewhat introverted and is the least developed of the Knoll range in 2004. Expect it to gain complex exotic fruit components to go with the grapefruit zest and mineral flavors that currently dominate. Very long on the finish. Drink 2007 to 2015. (Nov/Dec 2005)



## Knoll Wachau Smaragd "Vinothekfullung" Riesling 2007

### 94 International Wine Cellars

Medium green-yellow. Delicate blossom honey and inviting apricot jam comprise a youthfully coy nose. Juicy and elegant on the palate, with spicy botrytized notes of honey and pumpernickel. Quite creamy in texture, with the wine's luscious residual sweetness nicely leavened by vibrant acidity and abundant

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minerality. Salty minerals and spicy fruit linger long on the finish. Although this wine is much more approachable than the

## Knoll Wachau Smaragd "Vinothekfullung" Riesling 2006

### 94 Wine Advocate

comes largely from cooler parcels of Loibenberg that were harvested especially late. By that time, the grapes had very high must weights, but I think nevertheless one tastes these interesting, cooler notes in a transparent wine that reflects its origins and is light on its feet. These are sites where in many years I harvest Federspiel. "A gorgeous bouquet of iris and citrus blossom ushers in a tiny-berried concentration of yellow plum, orange, and lime. Bitter-sweet, floral, and elusive mineral notes waft throughout this – just as Knoll suggests – opulently ripe yet transparent and elegant reflection of Riesling

### 95 International Wine Cellars

Medium yellow-green. Alluring bouquet displays subtle orange and pineapple aromas along with intense flinty minerality. Equally expressive in the mouth, with complex, layered flavors of mandarin orange, pineapple and wet stone. The modest residual sweetness in this technically dry wine is wonderfully balanced by firm acid structure. Peach and mango linger long on the intense finish, along with a light honeyed suggestion of botrytis. Offers marvelous potential for further development. (Nov./Dec. 2007)

### 92 Wine Enthusiast

A botrytized wine that definitely shows honey and ripe fruit, along with the ethereal acidity. The wine is sweet and fresh, the richness only hinted at in the mouth. A library wine that is only produced in years when there is botrytis. (May 2008)

## Knoll Wachau Smaragd Chardonnay 2006

### 88-89 Wine Advocate

The 2006 Chardonnay Smaragd makes a reasonable case for growing this grape in the Wachau, even though Knoll is one of the few who persists in so doing. Scents and flavors of fresh apple and grapefruit inform a wine generous in its expression of primary fruit but not without some saline, stony, subtly sizzling mineral and pungently herbal complications. Overall, it is quite refined in balance and satisfying in length. This will reward some experimentation at table and is certainly too promising to be employed solely in blind tastings! (June 2008) □

## Knoll Wachau Smaragd Traminer 2007

### 92 International Wine Cellars

Medium straw-yellow. Varietally accurate aromas of discreet marshmallow and nutmeg with grapefruit zest and rosewood. Quite juicy in the mouth, boasting a very elegant, mineral-laced texture and a pronounced note of marshmallow. Minerals and pleasantly sweet fruit linger long on the finish of this very well-balanced wine. (November 2008)



### Knoll Wachau Smaragd Traminer 2006

93-94 *Wine Advocate*

The 2006 Traminer Smaragd – specifically, Yellow Traminer – displays wonderful brown spice, rose petal, and black pepper aromas and a correspondingly expansive, opulent, and aromatic palate, with the succulence of an almost overripe Persian melon. Typically for this member of the Traminer family, there is lift and refreshment here that one never encounters in classic Gewurztraminer. The finish is long and expressive, with just a faint hint of heat from the wine's roughly 14% alcohol – not enough to detract from an extraordinarily long finish. (June 2008)



### Knoll Wachau Smaragd Traminer 2004

*Wine Spectator*

Bright, this white matches craps acidity with a glycerinelike texture and grapefruit flavor. (June 15, 2006)



### Knoll Wachau BA Riesling 2006

95-96 *Wine Advocate*

With Knoll's 2006 Riesling Pfaffenberg Beereenauslese we are treated to a huge jump in concentration and brightness vis a vis the corresponding Auslese. Concentrated purple plum, white peach laced with honey, brown spices, and wood smoke inform an incredibly deep, rich, creamy-textured, yet infectious juicy and positively ethereal palate-coating essence of Riesling and truly noble rot. For poise, purity, transparency and length, nobly sweet Austrian Riesling doesn't get much better than this.... (June 2008)□□

### Knoll Wachau TBA Gruner Veltliner 1998

94 *Wine Spectator*

Simply beautiful. Racy in structure, courtesy of searing acidity, with intense apricot and passion fruit flavors, this has balance, class and length. Silky in texture and never heavy or cloying. (March 2002)

