

Winemaker: **Alois Kracher****Vin Divino Selection**Region: **Burgenland Illmitz**

www.kracher.at

Alois Kracher's passion for his vines was irrepressible, learned from his father and passed on with fervor to his son Gerhard. Unsuspecting guests of their winery are often hijacked to the vineyards for vine by vine tours, during which they animatedly point out subtle graduations in the terrain which make all the difference between Kracher vineyards and those of his neighbors. Small, undulating crests in the topography give a great advantage to the vines in this sandy, often water-soaked terrain. The vitality of Kracher's vines is obvious; the leaves are richly colored and the stalks thick and strong, resulting in fruit offering complex layers of flavor. The estate today is comprised of about 26 hectares (about 65 acres) tended by Alois Kracher, Sr. and planted with traditional Austrian varieties. Alois Kracher, in his tragically brief lifetime, achieved recognition as one of the greatest dessert wine makers in the world, and his son Gerhard continues to hold high the standard of the winery. New projects include exploration of the heirloom variety Muscat Rosa, which debuts in the TBA Collection 2006.

## Historical Press

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### Kracher Burgenland #3 Zwischen den Seen Rosenmuskatellar 2006

92 *Wine Advocate*

*Tasting this deep salmon-colored wine blind, I did – and you may well – have a sense of deja vu. Imagine the orange rind, apricot, and pungent herbal concentration of Muscat allied to the brown spices and rose petal of Gewurztraminer, and you've got the nose. A sappy and vibrant fruit acid enlivens the palate, levitating and, to a striking extent canceling the effect of 200 grams of residual sugar. This finishes like an infusion of rose petals, black tea, orange rind, and cinnamon stick. (February 2009)*




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### Kracher Burgenland BA #1 Muscat Ottonel 1997

92 *Wine Advocate*

*The 1997 Muskat Ottonel Beerenauslese Number 1 Zwischen den Seen reveals sweet orange blossom aromas. On the palate, loads of candied kumquats can be found in this pungent, extroverted, satin-textured wine. Medium-bodied and well-balanced, its forward flavors last for at least a minute and a half in its seemingly unending finish. Drink this powerful, concentrated wine over the next 10 years. (Oct. 2000)*

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### Kracher Burgenland Eiswein 2003

92 *International Wine Cellars*

*Medium golden yellow. Intense aromas of fresh grapes, mandarin orange and nutmeg. Compact and concentrated on the palate, with a melting texture. A fruit-driven, stylish wine with youthful flavors of honey-laced lichee and raisin leavened by sound acidity. The Seewinkel wine district is one of the most southerly regions where it is possible to make ice wine. (Nov./Dec. 2005)*

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### Kracher Burgenland Eiswein 2001

93 *Wine Enthusiast*

*Austria's master of dessert wines strikes again, this time with a sinful blend of Chardonnay and Welschriesling. Rich and sweet without being cloying, this wine combines dried apricots with floral notes on the nose, then adds honey and citrus (bergamot) on the palate. Finishes long and mouthwatering. (March 2006)*

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### Kracher Burgenland TBA #1 Nouvelle Vague Zweigelt 2006

91 *Wine Advocate*

*Kracher's pale garnet 2006 #1 Zweigelt Trockenbeerenauslese Nouvelle Vague smells effusively of clove-studded orange, candied cherries, and cinnamon. Elegant and practically delicate (despite relatively high 11.5% alcohol), it retains lovely fresh orange and tactile pungency of cinnamon spice on the palate, finishing with sappy, lip-smacking tenacity. And as if the wine didn't already call forth Christmas imagery, its carnal side is revealed in a suggestion of spiced mincemeat. (February 2009)*



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## Kracher Burgenland TBA #1 Nouvelle Vague Zweigelt 2002

88 *Wine Advocate*

#1 T.B.A. Zweigelt Nouvelle Vague offers an intense aromatic impression of distilled raspberries right down to its breadly yeastiness. The impression in the mouth is of raspberry and brown spice candy laced with raspberry distillate. This is shot through with fresh acidity, which helps leaven the impression of thickness but is somewhat at war as yet with the candied character. The first intense hit of sheer red fruit is the most striking thing about this wine, but its sheer length is also formidable. (Issue #160, August 31, 2005)



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## Kracher Burgenland TBA #1 Nouvelle Vague Traminer 2001

89 *Wine Spectator*

This is rich yet lively, offering honey, candied citrus and spice aromas and flavors matched to a silky texture. It's medium-sweet and balanced, with a lingering finish of honey. (Aug 2004)



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## Kracher Burgenland TBA #10 Nouvelle Vague Chardonnay 2006

95 *Wine Advocate*

... spiced apple, papaya, strawberry preserves, and an ethereally smoky, truffle-like, musky expression of botrytis that puts noble fungus itself into the circus ring for the first time in this collection. Creamy in texture and surprisingly light in touch, this refined wine sneaks up on you with its complex suggestions of spiced apple, strawberry jam, juicy pink grapefruit, apricot nectar, creme de menthe and fungal and animal nuances harmoniously collaborating to deliver a remarkable degree of sheer refreshment, and building toward a fanfare of a finish. (February 2009)



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## Kracher Burgenland TBA #11 Nouvelle Vague Welschriesling 2002

99 *Wine Advocate*

#11 smells of butterscotch, singed pineapple, honey, brown spices, truffle, nut oils and a myriad of complex, high-toned esters for which, if there are names, aren't coming to mind. On the palate, we have an Essenzia-like combination of viscosity with... a restrained impression of sweetness; and layers of fresh, dried, jellied and subtly caramelized pit and citrus fruits. Something this pure and rich, this deadly subtle, seems both to take you further than you ever imagined possible with mere grapes, and yet bring you back to the essence of the grapes, as they grew and hung. Kracher thinks he "picked them

98 *Wine Spectator*

This is a rich, concentrated and seductive sweetie, with a concentrated core of chocolate and butterscotch flavors. There are plenty of fruit notes to this as well, dominated by dried apricot, ripe pear and baked apple. Long, long finish, with touches of smoke and spice. A monumental effort. Drink now through 2030. (Online, January 17, 2006)



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## Kracher Burgenland TBA #11 Zwischen den Seen Scheurebe 2006

96 *Wine Advocate*

... thickly concentrated yet razor sharp and refreshing essence of this grapes endearing virtues: high toned sage, bergamot and mint; pink grapefruit and oranges; peach preserves and glazed pineapple; honey and nut oils. With silken-smooth refinement, nearly levitating gracefulness, sorbet-like refreshment, and an infectious energy that carries you up into its finish, this is Scheu out on the dance floor, dressed in black tie, showing off without missing a beat. (February 2009)



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## Kracher Burgenland TBA #12 Zwischen den Seen Scheurebe 2006

95 *Wine Advocate*

A creamy, oily, syrup-like concentrate of pineapple and pink grapefruit infused with lime zest, bergamot, sage, and green tea thickly coats the palate, and then manages not to finish with cloying sweetness despite 370-some grams of residual sugar. There is an aura of musk and nougat about this. In place of the kinetics of #11, here we have something slowly enveloping, and whose life span in bottle probably will follow suit, lasting at least twenty years, and not showing its full potential for the next several. (February 2009)



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## Kracher Burgenland TBA #2 Zwischen den Seen Muskat Ottonel 2006

91 *Wine Advocate*

Glazed dried apricots and candied melon rind are reflected in the nose of Kracher's green-gold 2006 #2 Muskat Ottonel Trockenbeerenauslese Zwischen den Seen. This offers a lot of delicacy and sheer refreshment for all of its sweetness (and 170 grams of residual sugar); a subtly waxy texture; and a greenhouse-like inner-mouth amalgam of foliage and flowers. The buoyant finish is cooling in its suggestions of honeydew melon, apricot nectar and aromatic green herbs. (February 2009)



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### Kracher Burgenland TBA #4 Nouvelle Vague Chardonnay 2006

93 *Wine Advocate*

...offers aromas and flavors of grilled pineapple, spiced apple, banana, and orange and vanilla cream. Yet for all of its gaudy side, and its honeyed botrytis and new wood patina, this also displays almost a Burgundian side of its grape, in its notes of toasted hazelnuts and wheat germ. ...this multi-faceted elixir remains bright and refreshing, checking its sweetness before residual sugar can throw a blanket over a long finish that is spicy and invigorating. (February 2009)



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### Kracher Burgenland TBA #4 Zwischen den Seen Welschriesling 2000

95 *Wine Advocate*

Reveals smoky, botrytised peaches and spices in its aromatic profile. A syrupy, mango and passion fruit-flavored effort, it is an assertive, medium to full-bodied wine with a lively acid streak to give an appealing zesty character. (Oct. 2003)

94 *Wine Spectator*

Apricot, honey and zesty citrus notes highlight this elegant, focused dessert wine., Moderately sweet and light in weight, with a firm structure, it lingers on the finish. It needs a very light dessert. 9July 2003)

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### Kracher Burgenland TBA #5 Zwischen den Seen Scheurebe 2006

94 *Wine Advocate*

Seldom has Scheurebe displayed so refined and ethereal an aromatic concentration of herbs and flowers: catnip, thyme, chamomile and borage rather than the more usual sage and its coarsely pungent flower. Buoyant, sleek, and cucumber-cool on the palate, with lemon and white grapefruit balancing its honeyed sweetness, this finishes strikingly long on invigorating, mouth-cleansing refreshment. (February 2009)



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### Kracher Burgenland TBA #5 Zwischen den Seen Scheurebe 2000

96 *Wine Advocate*

The massive, full-bodied 2000 #5 Scheurebe Trockenbeereauslese Zwischen den Seen (11.5% alcohol, 212.8 grams residual sugar/liter, and 6.5 grams/liter total acidity) bursts from the glass with peppery yellow fruit, spicy, and botrytis aromas. Armed with the density and depth of 10W40 motor oil, it is a syrupy, jammy, viscous effort. Loads of jammy apricots, cherries, and peaches can be discerned in its spice-laden personality. (Oct. 2003)

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### Kracher Burgenland TBA #6 Grand Cuvee Nouvelle Vague 2006

94 *Wine Advocate*

...combine creamy richness with bright refreshment. This is also one of the spiciest Grand Cuvees I can recall, suggesting ginger, black pepper, and orange zest on the nose, which carry over with tactile pungency to an apple jelly, pineapple, and nougat concentrate on the palate. Salted caramel, butterscotch, citrus oils, and honey collaborate for a long, refined, and surprisingly invigorating and refreshing finish. (February 2009)



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### Kracher Burgenland TBA #6 Grand Cuvee Nouvelle Vague 2001

94 *Wine Spectator*

Terrific flavors of apricot, hazelnut, butter and vanilla pick up a smoky element on the finish. It's the seamless texture and lively structure that complete the overall impression. More elegant than some of the Kracher lineup, showing well now. (Aug. 2004)

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### Kracher Burgenland TBA #6 Zwischen den Seen 2000

96 *Wine Advocate*

Spices, new French oak, and super-ripe pears can be discerned in the aromatics of the magnificent 2000 #6 Grande Cuvee Trockenbeereauslese Nouvelle Vague (9.5% alcohol, 233 grams residual sugar/liter, and 7.8 grams/liter total acidity). Aged for 24 months in new oak barrels, this tangy, lively, medium- to full-bodied effort has superb balance. Candied apples, jammy apricots, red currants, and hints of citrus zests are found throughout its flavor profile and extensive finish. (Oct. 2003)

93 *Wine Spectator*

Racy and intensely flavored, showing candied citrus, clove and honey notes. The texture is a little grainier and less supple than the best in this group, yet it's tasty and persistent. (July 2003)

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94 *Wine Advocate*

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. Drink it over the next 15-20 years. This effort, because of its monstrous levels of residual sugar and low alcohol, is a dessert more than a wine ... yet is immensely impressive! (Oct. 2003)

97 *Wine Spectator*

Not flamboyant, but concentrated and focused, its butterscotch, vanilla and apricot flavors unfolding bit by bit until they coat the palate. The bright acidity lends support and keeps it all together. Endless finish. (July 2003)

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**Kracher Burgenland TBA #7 Zwischen den Seen Welschriesling 2006**

92 *Wine Advocate*

Scents of grilled pineapple, passion fruit, spruce resin, and browned sugar lead to a thickly-rich yet invigoratingly pungent and resinous palate, and the hugely-honeyed finish pulls up just short of becoming cloying. I would plan on revisiting this in several years. It will certainly be capable of holding up to a decade of cellaring, though whether any complexities gained will justify that, only time can tell us. (February 2009)



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**Kracher Burgenland TBA #8 Nouvelle Vague Traminer 2006**

91 *Wine Advocate*

a few grams more (at 246) than last year's rendition. It also has half a percent (at 10%) more alcohol, which gives you an idea of how far gone these grapes were. But the alcohol and the new wood have exercised a real framing and restraining effect here. Not only are the lychees, honey, cinnamon candy allied to a firm palate foundation, there is also a surprisingly luscious refreshment to be gleaned from a finish that suggests not just honey and caramel but also pickled melon rind and melon liqueur. (February 2009)



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**Kracher Burgenland TBA #8 Zwischen den Seen Welschriesling 2000**

98 *Wine Advocate*

Displays scents of smoky apricots, mangoes, botrytis-laden papayas, and passion fruit. White pepper, jammy peaches, pears, assorted exotic fruits and a myriad of spices are found in its viscous, syrup-like core. Immensely complex, dense and outrageously concentrated, its interminable flavor profile refuses to relinquish its grasp on the palate. (Oct. 2003)

95 *Wine Spectator*

Not as showy today as some of its peers, yet this promises plenty in the future., Thick and full of apricot, coconut and citrus notes, intensely sweet and offset by a lively structure, it's balanced and complex with a wondrous sense of harmony. The finish just melts away. (July 2003)

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**Kracher Burgenland TBA #9 Zwischen den Seen Welschriesling 2006**

93 *Wine Advocate*

...smells intensely of pineapple chutney and peach preserves. Oily in texture, viscous, and redolent of honey, nut brittle, and fruit preserves, this finishes with amazingly resonant and juicy variations on pineapple, honey, peach, and salted caramel. Kracher demonstrates this grape's knack for keeping nearly 300 grams of sugar in the air and engendering reflexive lip-licking without its cause being sticky residues. (February 2009)



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**Kracher Burgenland Trocken Pinot Gris 2006**

88 *Wine Advocate*

While Kracher never bottled many dry wines, his 2006 Pinot Gris offers excellent value. Ripe peach and Persian melon with a hint of pork rind on the nose lead to a silky-smooth palate long on fruit as well as refreshment, with a subtle creaminess adding allure. Beginning in 2003 (when heat and drought made botrytis – and thus genuine T.B.A. – virtually impossible), Kracher revived the tradition at his family's estate of bottling Auslese, and that practice has been continued. (June 2008)

88 *Wine & Spirits*

Lemon rind and apple-skin notes turn earthy on the palate. Bright acidity and chalky minerality support this wine's bold rich body. (April 2008)



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**Kracher Burgenland Trocken Pinot Gris 2005**

*Wine Spectator*

Kracher, the king of sweet wines, also makes a few dry wines. While not in the same unique class as the sweet wines, this Pinot Gris is creamy, flavored with pears, green fruits, a touch of spice, and finishing with some delicate acidity. (October 2006)



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## Kracher Burgenland Cuvee Auslese 2007

88 *Wine Spectator*

*There's a lively freshness to the ripe pear, spice and mango flavors. Finishes with hazelnut and cream. (April 2009)*

88 *Wine & Spirits*

*BEST BUY - This feels lively and balanced, its crisp acidity buttressing the rich flavors of litchi, ripe citrus and golden raisin. (April 2009)*



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## Kracher Burgenland Cuvee Auslese 2006

90 *Wine Advocate*

*The 2006 Auslese Cuvee (half each Chardonnay and Welschriesling) smells enticingly of salted caramel, apricot nectar, pineapple and hazelnut paste. Luscious and subtly waxy in texture, yet delicate, juicy and refreshing, it is balanced so as to evince only a hint of sweetness despite its 91 grams of residual sugar. A very faint suggestion of bitterness makes for a more vivid sense of ripe apricot and pineapple in the finish. (June 2008)*

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## Kracher Burgenland Cuvee Auslese 2003

89 *Wine Spectator*

*Good structure and freshness. Moderately sweet, with lovely flavors of peach, honey, chamomile and litchi. Clean finish, though not complex. Would make a nice aperitif. Drink now through 2010.*



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## Kracher Burgenland Cuvee BA 2006

88 *Wine Advocate*

*The 2006 Beerenauslese Cuvee (with 12.5% alcohol) reveals vivid pineapple, candied lemon rind, honey, and a hint of sweet herbal distillate. Lush yet relatively delicate on the palate, it takes as its modest theme the exchange of bitter and sweet notes in candied citrus rind, with a reprise of herbal elixir adding to the finish. (May 2008)*

92 *International Wine Cellars*

*Medium golden yellow. Baked apple with cinnamon, clove and honey on the nose. This wine's rich, creamy, full-bodied texture makes a distinctly Rubenesque impression, but its opulence is supported by an acid structure of grand finesse. The flavors of juicy apple, crushed strawberry and sweet apricot jam are joined by brisk lemon on the very long and satisfying finish. This should gain in complexity for a decade or two. (Nov./Dec. 2007)*

92 *Falstaff Austrian Wine Guide*

-2006



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## Kracher Burgenland Cuvee BA 2005

90 *Wine Spectator*

*The starting point for the series of Kracher's sweet wines. 2005 was a great year for sweet wines, but quantities of botrytis were 60% below normal. This blend of Chardonnay and Welschriesling shows elegance, freshness, honey and apple flavor, and just a hint of caramel toffee. (Oct. 2006)*

90 *Wine & Spirits*

*Made of 80 percent chardonnay and 20 percent welschriesling, this shows intense flavors of raisin, nectarine, dried pear and candied lemon. Its brisk acidity gives it a bright freshness and length. (April 2007)*



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## Kracher Burgenland Cuvee BA 2004

89 *Wine & Spirits*

*Clean and crisp, this explodes in a little cloud of baked peaches and apricot jam, finishing with an unexpected hint of mint. Its acidity is refreshing, making it a good partner for creme brulee. (April 2006)*

91-93 *International Wine Cellars*

*Medium golden-yellow color. Discreet aromas of raisin, apple peel and honeyed botrytis spice, plus a hint of marzipan. Succulent flavors of fresh peach, banana and tropical fruits are nicely carried by a refreshing acid structure. Delicious fruit lingers impressively on the finish. This entry-level Beerenauslese is often underestimated in the early going, and this example should prove to have greater-than-average longevity. (Nov/Dec 2005)*



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## Kracher Burgenland BA #6 Chardonnay 1997

91 *Wine Advocate*

*Oak spices and yellow fruits can be discerned in the aromatics of the 1997 Chardonnay Beerenauslese Number 6 Nouvelle Vague. Its medium to full-bodied and satin-textured core of apricots, spiced pears, and tropical fruits also reveals Kracher's use of new oak barrels. It is plump, forward, and reminiscent of an over the top California Chardonnay. Because of its loads of sweet fruits and oak, drink it over the next 6-7 years. (Oct. 2000)*

94 *Wine Spectator*

*Young and opulent, exhibiting vanilla and honey aromas followed by flavors of butterscotch, dried apricot and orange peel, all focused by a racy framework. Great intensity and depth of flavor, with a long finish. (May 2000)*

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## Kracher Burgenland Eiswein 2004

90 *International Wine Cellars*

Medium golden yellow. Discreet peach, a hint of honey and soft herbal spice on the nose. Intense orange and subtle oak in a concentrated body, with the wine's luscious sweetness balanced by thrilling acidity. Finishes sweet, harmonious and long. Wonderful to drink now, but will gain in complexity through 2015. (Nov/Dec 2006)



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## Kracher Burgenland TBA Cuvee "The Mini Bottle" NV

91 *International Wine Cellars*

...sold entirely in 0.187-liter format; this is Kracher's new accompaniment to his BA) Brilliant golden yellow. Ripe tropical fruit, orange zest and fresh pear on the nose, complicated by discreet floral nuances and a suggestion of white bread. The wine's intense sweetness is nicely supported by the acid backbone contributed by the welschriesling component, while the traminer contributes body and opulence and the scheurebe is responsible for the riesling-like fruit flavors. While this does not show any particular vintage character or a definitive varietal profile, it's perfect for early consumption. Drink now to



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## Kracher Burgenland TBA #1 Zwischen den Seen Welschriesling 2005

90 *Wine Advocate*

Kracher's 2005 #1 Welschriesling Trockenbeereauslese Zwischen den Seen reflects a hint of the dark side of this vintage, with an expression of botrytis that is rather aggressively spicy and subtly musky and fungal. Grilled pineapple, pear nectar, and brown spices are the dominant themes, and there is an overtly shriveled, compressed fruit concentration rather than the juiciness, clarity, lift and even delicacy that is possible in the best instances of Kracher T.B.A. Still, this is formidably concentrated and should reward a decade's cellaring with further complexity. (June 2008) □

92 *Wine Spectator*

Intense and full-flavored, with glazed apricot, ripe peach and plenty of smoky notes, followed by a lusciously long finish of cream and spice. (June 2008)

94 *Wine & Spirits*

Lively flavors of tangerine, poached pear and floral honey are bright and focused, showing deft balance and fine, incisive acidity. It's subtle, harmonious and complex, racing coyly across the palate, where some of its siblings stop to linger. (April 2008)

93 *International Wine Cellars*

Medium golden yellow. Subtle nose displays honey, apricot jam, crushed strawberries and a hint of white asparagus. Powerful but well-balanced, with a finely chiseled acid structure framing the opulent flavors of apple sauce, peach and acacia honey; fascinating vegetal and tobacco nuances add to the flavor interest of this very harmonious sweet wine. Finishes with a persistent pear flavor. (Nov./Dec. 2007)

93 *Falstaff Austrian Wine Guide*

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## Kracher Burgenland TBA #2 Nouvelle Vague Zweigelt 2005

94 *Wine Advocate*

... a surprising hint of true red in the glass, the 2005 #2 Zweigelt [TBA] Nouvelle Vague announces itself with the strongest notes of bacon fat I have ever smelled outside of Gewurztraminer (or of the real thing sizzling in a pan). Cherry and rhubarb preserves and a sweet floral note rush in to assert some sense of Zweigelt typicity. The marriage of smoky, toasty barrel notes with fruit confiture and hints of leather and tobacco flatters both parties. There is an almost chewy sense of density here and along with spice and smoke there is even a lightly nippy hint of horseradish in the exhilarating, penetrating

88 *Wine Spectator*

Cherry, plum and fresh berry flavors are crisp despite the inherent sweetness. Finishes with notes of blood orange and cinnamon. (June 2008)

93 *International Wine Cellars*

Brilliant ruby-garnet with a pale rim. Fresh cherry, subtle tobacco and a hint of prune have the upper hand over pleasant woody-vegetal oak nuances. Lively acidity brightens the flavor of bitter cherry and balances the wine's residual sweetness. Quite elegant and silky in texture, and long and harmonious on the finish, with a lingering citrus flavor. (Nov./Dec. 2007)

93 *Falstaff Austrian Wine Guide*

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## Kracher Burgenland TBA #3 Nouvelle Vague Traminer 2005

### 93 *Wine Advocate*

The 2005 #3 Traminer Trockenbeerenauslese Nouvelle Vague is strongly oriented along the animal – more precisely, marine-porcine – axis of this notorious family of grapes. Ham hock, candied rose petal and violets, celery seed, and ocean breeze rise from the glass. This coats the mouth with an oily residue of pork fat, along with rose oil, lychee, pineapple, and white pepper. There is a cut and brightness to the finish that belie the grape variety, the new wood, and this wine's mere 7 grams of acidity. Cinnamon, white pepper, and bacon hog the finish from the fruits and flowers. This should be worth

### 92 *Wine Spectator*

Very rich, exotic and exuberantly spicy, with flavors of ripe pear, apricot and cardamom. The long finish is filled with candied fruits and meadlike flavors. (June 2008)

### 93 *Wine & Spirits*

This wine's taut acidity reins in the plush flavors of papaya, pineapple, lemon curd and grapefruit pith. Unctuous and rich, backed by subtle spiciness, this builds on the palate in graceful, unhurried refinement and intensity, never losing its sense of focus. (April 2008)

### 95 *International Wine Cellars*

Deep golden yellow. An intense, alluring and quite fine bouquet of rose petal, violet and marshmallow complicated by an ethereal balsamic component; a note of rose petal emerged with aeration. Sharply focused by brilliant acidity, with luscious sweetness suffused by a complex array of floral elements and tropical fruits. Mandarin and lichee notes dominate the finish. This wine still has quite a bit of baby fat and requires further development in the bottle to achieve its adult shape. (Nov./Dec. 2007)

### 95 *Falstaff Austrian Wine Guide*

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## Kracher Burgenland TBA #4 Zwischen den Seen Scheurebe 2005

### 94 *Wine Advocate*

The Kracher 2005 #4 Scheurebe Trockenbeerenauslese Zwischen den Seen displays a powerful nose of candied lemon and pineapple, sage flower, mint, musk, honey, and blackcurrant. With a citric brightness that suggest Riesling and a tactile spiciness that suggest Traminer, this searches one's palate with hammer and tong. The finishing cling of sage and citrus oil, brown spices, and mint is resolutely complex as well as invigorating. This should be worth tracking for two decades. (June 2008)

### 94 *Wine Spectator*

TOP WINES - Impressively concentrated and lush-tasting, with loads of ruby grapefruit, peach, apricot, honey and butter flavors. There's plenty of structure to back it all up, with a long finish of baked peach and allspice. (June 2008)

### 94 *Wine & Spirits*

Extroverted and assertive, this shows richly honeyed depth and velvety mouthfeel, unabashedly scheurebe in its spicy, musky fragrance. It's grippingly intense on the palate, unfolding in a complex array of flavors from litchi and mango to green tea, acaccia honey and rosewater. (April 2008)

### 94 *International Wine Cellars*

Medium golden yellow. Intense aromas of mandarin orange zest, lichee, papaya and mint. The exotic fruit character makes a juicy impression in the mouth, with stylish acidity lending the wine elegance and balance. Finishes with a mouthwatering taste of raspberry. (Nov./Dec. 2007)

### 94 *Falstaff Austrian Wine Guide*

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## Kracher Burgenland TBA #5 Nouvelle Vague Chardonnay 2005

### 91 *Wine Advocate*

The 2005 #5 Chardonnay Trockenbeerenauslese Nouvelle Vague is a study in oak as much as Chardonnay or botrytis right now, with spice, vanilla, coconut, and resin all accenting the aromas of tropical fruits and honey. Lovely hints of butterscotch and nutmeg emerge on the palate, where the counterpoint of bright pineapple and grapefruit with creaminess of texture is certainly impressive. But oak spice returns as a dominant theme in the finish, at least for now. Given 9.5 acidity, this wine's 212 grams of residual sugar are unable to indulge themselves in any superficial display. (June 2008)□

### 92 *Wine Spectator*

This is very fresh and oozes with fresh citrus, apple and peach flavors that are flanked by plenty of spice and cream. Finishes with orange peel and candied ginger. (June 2008)

### 90 *Wine & Spirits*

Spicy flavors of poached pear, chesnut honey and orange peel feel supple and fine, expanding in intense fragrance. On the palate it's voluptuous and sleek, showing a richly textured, buttery finish. (April 2008)

### 95 *International Wine Cellars*

Medium golden yellow. Pronounced spicy aromas of cinnamon and vanilla nicely complement apple and coconut. The creamy texture displays some white chocolate flavor along with apple and pear fruit, with the oak element perfectly integrated. This sweet chardonnay is reminiscent of Sauternes in style. Brisk acidity is in ideal harmony with the wine's fruit, giving it very good aging potential. (Nov./Dec. 2007)

### 95 *Falstaff Austrian Wine Guide*

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## Kracher Burgenland TBA #6 Zwischen den Seen Muskat Ottonel 2005

### 93 *Wine Advocate*

Kracher's 2005 #6 Muskat Ottonel Trockenbeereauslese Zwischen den Seen offers, for this grape variety, a surprisingly subtle nose of chocolate-covered, candied orange rind and hints of sage. Chocolate and candied orange rind inform an oily rich palate, where in addition to a satisfying sensation of chewing white muscat raisins, the bitter side of all three elements – zest, sage, and chocolate – help to check the sense of sweetness. The finish here, too, is surprisingly demure, but certainly not lacking in complexity, with hints of sage butter, orange flower, chocolate, and white raisin. (June 2008)□

### 92 *Wine Spectator*

Creamy and lush-tasting, with ripe peach, apple and marmalade flavors. Well-structured and balanced, with a firm well of mineral and spice notes on the finish. (June 2008)

### 94 *Wine & Spirits*

The fragrant, floral muscat aromas of citrus peel, mandarin orange and mango are piecingly intense, pinned down by zesty acidity. There's a powerful richness and depth on the palate, yet it all feels clean and racy, with subtle and seamless balance. (April 2008)

### 95 *International Wine Cellars*

Deep golden yellow. Nutmeg, lemon zest and grapey aromas are lifted by a peppery spicy character. Quite concentrated, with a melting, creamy texture reminiscent of Swiss milk chocolate. The wine's racy acidity nicely frames the muscat fruit on the attack, but the wine becomes more opulent in the mid-palate and seems to inflate like a balloon. The finish offers pure varietal notes of freshly picked, fully ripe and aromatic muscat grapes. (Nov./Dec. 2007)

### 95 *Falstaff Austrian Wine Guide*

-2006



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## Kracher Burgenland TBA #7 Grande Cuvee Nouvelle Vague 2005

### 94 *Wine Advocate*

The Chardonnay-Welschriesling blend 2005 #7 Grande Cuvee Trockenbeereauslese Nouvelle Vague offers impressive aromatic complexity, suggesting brown-spiced apple and quince jellies, glazed pineapple, dried apricots, honey, musk, and truffle. Tactile spice and surprising fresh fruit character derive contrast in the mouth from creamy, oily textural richness and suggestions of nut brittle and chocolate. This finishes with uncanny freshness and lift for a wine so rich and nobly rotten. Look for a good two decades of interesting evolution here. (June 2008)□

### 93 *Wine Spectator*

Rich glazed apricot and pineapple flavors fill this fruity dessert white. Concentrated spice and glazed mango notes carry through to the creamy finish. (June 2008)

### 91 *Wine & Spirits*

A blend of chardonnay and welschriesling, this shows big, warm flavors of pineapple, litchi, orange marmalade and mirabelle plum, with bright acidity to balance the creamy and decadent texture. (April 2008)

### 95-97 *International Wine Cellars*

Tasted from barrel in a still-cloudy state; chardonnay and welschriesling) Medium golden yellow. Aromas of ripe yellow apple, dried fruits, discreet blossom honey, wild raspberry, subtle roasted oak and cinnamon spice. Orange, apricot, apple and chocolate flavors saturate the entire mouth, and strong minerality extends the finish. An elegant acid structure gives this wine sharp definition. Offers tremendous potential for further development. (Nov./Dec. 2007)

### 96 *Falstaff Austrian Wine Guide*

Medium golden yellow. Aromas of ripe yellow apple, dried fruit, discreet blossom honey, wild raspberry, and subtle roasted oak and cinnamon spice. Elegant, delineated acid structure gives this wine a finely chiseled expression. Orange, apricot, apple and chocolate coat the entire mouth and linger on a wonderfully mineral finish. Tremendous potential for further development and extended aging. (2006)



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## Kracher Burgenland TBA #8 Zwischen den Seen Welschriesling 2005

### 97 *Wine Advocate*

With the 2005 #8 Welschriesling Trockenbeereauslese Zwischen den Seen, we arrive at another level of complexity and intrigue in this collection. Peach, pineapple, persimmon, pear nectar, prunes, musk, candied lemon, truffle, malt, nut oils, and honey are among the myriad voices raised here in a wine of buttery, oily texture and remarkable levity. The conversation will keep you up long past bedtime, the reverberations will last for several minutes longer on your palate, and the wine will happily evolve for 25 years in your cellar. (June 2008)□

### 93 *Wine Spectator*

Deeply flavored, unctuous, lush and buttery, with a glorious array of ripe stone fruit flavors--peach, apricot and hints of nectarine--that are flanked by a spicy essence. Honey and cream fill the long finish. (June 2008)

### 96 *Wine & Spirits*

The creamy, pillowy flavors are tropical in tone, with a mouthcoating intensity and velvety texture. It's full and fragrant, the aromas of mandarin orange, papaya and kumquat staining the palate with their rich presence while maintaining a marvelous sense of clarity and poise. (Buying Guide 2009)

### 98 *International Wine Cellars*

Medium golden yellow. Initially closed nose opens with aeration to reveal aromas of peach compote, orange peel and dried prune, along with a subtle note of fresh green tobacco leaf. The acidity is at once vibrant and totally integrated, giving the dried pear and apricot flavors a clarity and transparency rarely experienced with welschriesling. Peach, pear and a nearly salty minerality are embedded in a creamy texture. An extraordinarily harmonious and long wine with great potential for further development in bottle. (Nov./Dec. 2007)

### 100 *Falstaff Austrian Wine Guide*

Medium golden yellow. The nose is initially somewhat closed and requires aeration before releasing peach compote, orange peel, dried prune, and an elegant nuance of fresh green tobacco leaf. Vibrant acidity is completely integrated. Clear transparent fruit is expressed with a clarity only rarely experienced with Welschriesling. Peach, pear, and nearly salty minerals are bedded in a chocolate-like texture. Incredibly harmonious and displaying enormous potential for further development and extended aging. (2006)



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## Kracher Burgenland TBA #9 Zwischen den Seen Scheurebe 2005

### 95 *Wine Advocate*

Aromas of pink grapefruit, honey, and cassis soar from the glass of 2005 #9 Scheurebe Trockenbeereauslese Zwischen den Seen. Luscious, palpably thick, and creamy in texture, this variation on Scheu-elixir nevertheless emphasizes the sheer vivacity and vivid freshness of citrus and berry of which the variety is capable. Its 309 grams of residual sugar leave behind considerable sweetness (even with 10.2 grams acidity), yet the palate is left refreshed and eager for the next sip. This is hardly the most complex Kracher T.B.A., but still one of the more striking. Expect it to take on added dimensions with time.

### 91 *Wine Spectator*

This sweetie shows lots of honey and butter flavors. Peach and apricot fill out the fruit components, with a touch of grapefruit and a thick, spice-filled finish. (June 2008)

### 95 *Wine & Spirits*

Viscous and honeyed, this feels almost like a solid on the palate, its texture oily and incredibly rich. The bright, complex flavors of mango, mandarin orange and white nectarine remain remarkably clear and detailed despite the weight, and you could almost say that this has no finish-it's so opulent and velvety that it doesn't really leave the mouth. (April 2008)

### 97 *International Wine Cellars*

Medium golden yellow. The nose is complex, sweet and inviting, offering notes of grapefruit zest, spiced pear, honey, flint and lichee. Juicy gooseberry, lichee and passion fruit flavors are given definition and brilliant vibrancy by brisk lemony acidity. An impeccably balanced and bracing wine that finishes extremely long, with a powerful impression of extract. Offers tremendous potential for aging. (Nov./Dec. 2007)

### 97 *Falstaff Austrian Wine Guide*

Medium golden yellow. The nose is complex, sweet, and inviting with grapefruit zest, honey, flinty nuances, spiced pear, and litchi. Juicy gooseberry, litchi, and passion fruit are given vibrancy and brilliance with lemony acidity. Wonderfully balanced and lively with intense extract on the very long finish. Tremendous potential. (2006)

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## Kracher Burgenland TBA #10 Nouvelle Vague Chardonnay 2005

### 96 *Wine Advocate*

At 5.5% alcohol (and 375 grams of residual sugar) the 2005 #10 Chardonnay Trockenbeereauslese Nouvelle Vague is one of those barely-wine experiences that crop up from time to time at this address. Pear nectar, candied lemon, lily flower, strawberry preserves, brown spices, and truffle, ineffably noble notes of sheer botrytis all elbow their way out of the glass and then saturate the palate. The denizens of Rust are fond of saying that Ausbruch is baroque. This T.B.A. is go-for-baroque in its combination of opulence and intricacy, exhibitionism and intimacy.... (June 2008)

### 93 *Wine Spectator*

Essence of baked apple, with elegant notes of cream, spice and peach cobbler. There's also a luscious core of pear tart. The long finish features notes of baked pineapple and mango. (June 2008)

### 92 *Wine & Spirits*

As in Champagne or Burgundy, chardonnay in Burgenland delivers more finesse than anything else. Finesse is clearly on display in this wine, with its elegant texture and balance. The honeyed, tropical richness feels opulent and refined, all the components seamlessly in place. (April 2008)

### 95 *International Wine Cellars*

Medium golden yellow. Baked apple with cinnamon, clove and honey on the nose. This wine's rich, creamy, full-bodied texture makes a distinctly Rubenesque impression, but its opulence is supported by an acid structure of grand finesse. The flavors of juicy apple, crushed strawberry and sweet apricot jam are joined by brisk lemon on the very long and satisfying finish. This should gain in complexity for a decade or two. (Nov./Dec. 2007)

### 95 *Falstaff Austrian Wine Guide*

-2006

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## Kracher Burgenland TBA #1 Nouvelle Vague Zweigelt 2004

### 92 *Wine Advocate*

At 13% alcohol, and with Riesling-like acidity, it's no wonder that despite 168 grams of residual sugar, Kracher's 2004 #1 Zweigelt Trockenbeereauslese Nouvelle Vague is notable for how little sweetness it displays. This tawny-colored libation drinks like a liqueur of candied blood orange and tangerine rind, cinnamon, and dried cherries. For all of its lushness of texture and its alcohol, it gives a light and very frisky account of itself, and the clean meatiness and leathery notes that emerge with increasing prominence the longer the wine warms in its glass, hold a fascination akin to that of red Burgundy.

### 92 *Wine Spectator*

Shows fascinating aromas of herbs and truffle, with delicious sweet cherry, plum and spice flavors. Chocolate and cream fill the long, rich finish. (June 2007)

### 93 *International Wine Cellars*

Medium brick-red with an ochre rim. Rather shy nose hints at lemon and orange zest, red berries and spicy tobacco. Vibrant and firmly structured, with complex flavors of fresh cherry, anise and allspice. Finishes with soft, silky tannins and a flavor of damson plum. (Nov/Dec 2006)

### 88 *Wine Enthusiast*

A pale rose-colored wine, made from the red grape Zweigelt. Intriguing sweetness along with some tannins add to the freshness of the prune and citrus flavors. (Feb. 2007)



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## Kracher Burgenland TBA #2 Zwischen den Seen Welschriesling 2004

93 *Wine Advocate*

The brilliantly green-gold 2004 #2 Welschriesling Trockenbeereenauslese Zwischen den Seen shimmers as much on the palate as it does in the glass. A profusion of fresh pineapple backed by apricot, honey, and vanilla is checked in its sweetness by refreshing acidity and subtle quinine bitterness. This beauty possesses a nobility of botrytis – yeasty, truffled, musky, ultimately ineffable – that would have been very much at home in the Rhine basin in 1971. The balance of this wine guarantees that it will not fatigue... (June 2008)

90 *Wine Spectator*

Has a lovely golden color, with an aroma of French toast and flavors of butter, honey and ripe peach. Candied citrus notes chime in on the finish. (June 2007)

93 *International Wine Cellars*

Medium golden yellow. Highly complex aromas of peach, rhubarb and minerals, with yeasty and leafy nuances and emerging tropical fruit notes. Offers a satiny texture, firm structure and a refreshing quality, with apricot and honey flavors framed by nicely integrated acidity. Approachable already owing to its impeccable balance but capable of extended development in bottle. Very long on the finish. (Nov/Dec 2006)

90 *Wine Enthusiast*

Very aromatic, this wine revels in its layers of fresh tropical fruits, acidity and botrytis. It is rich but at the same time fresh and crisp. (Feb. 2007)



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## Kracher Burgenland TBA #3 Nouvelle Vague Traminer 2004

90 *Wine Advocate*

The 2004 #3 Traminer Trockenbeereenauslese Nouvelle Vague offers a fascinating nose of alkaline brine, faded roses, honey and celery seed that puts one in mind a bit of an older wine. Relatively firm on entry, this Traminer fills the mouth with subtle mint, rose, lychee, and celery seed, without being as extroverted as one would expect from the variety or from this degree of over-ripeness. Exuberance is held back for the finish, where a concentration of mint, cinnamon, and celery seed penetrate impressively, although residual sweetness has the last word. (June 2008)□

92 *International Wine Cellars*

Deep golden yellow. Varietally expressive aromas of orange zest, rose oil and smoke. Powerful, full-bodied and brooding, and still in need of time to digest its oak spice. Tannins give this wine a velvety texture. Lingering flavors of minerals and rose. This calls for a good five years of patience. (Nov/Dec 2006)

89 *Wine Enthusiast*

As benefits the Traminer grape, this wine is packed with spice as well as richness. The sweetness is less apparent; great almond and lychee flavors give this wine plenty of character. (Feb. 2007)



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## Kracher Burgenland TBA #4 Zwischen den Seen Scheurebe 2004

94 *Wine Advocate*

You can't help but think of Alois Kracher's description of Scheurebe as "my Riesling" when you taste his 2004 #4 Scheurebe Trockenbeereenauslese Zwischen den Seen. A concentration of lemon and grapefruit gives this wine an electric presence. Distilled black fruits, ginger, fresh peach, caramelized pineapple, mineral salts, and a liqueur-like herbal essence add ravishing complexity and succulence and the finish is brash and brassy in the manner of a trumpet choir. Then comes a revelation: this wine has 14% alcohol. How could it? Talk about sublimation in the service of art! The alcohol seems to have

93 *International Wine Cellars*

Powerful golden yellow. Complex nose melds refreshing mandarin zest, gooseberry and discreet snow pea aromas, along with a pleasant grapey character. Juicy apricot and peach flavors are given lift and definition by racy acidity. Long and fruity on the aftertaste. This should offer considerable appeal to riesling fans. (Nov/Dec 2006)

92 *Wine Enthusiast*

When Kracher gets his hands on Scheurebe, the results are brilliant. This wine has structure, weight, great acidity and intense flavors. If the alcohol is high, that certainly doesn't show on this well balanced wine, with its fresh aftertaste. (Feb. 2007)



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## Kracher Burgenland TBA #5 Zwischen den Seen Muscat Ottonel 2004

92 *Wine Advocate*

Glazed apricot and candied orange rind are the dominant themes of Kracher's 2004 #5 Muskat Ottonel Trockenbeereenauslese Zwischen den Seen. I love the combination of nectarous refreshment with subtly waxy, buttery texture that this delivers on the palate, and the slightly peppery, faintly bitter notes that help make the lusciously citric finish so invigorating. This is not the most complex of Kracher TBAs, but I guarantee it is going to prove one of the most versatile if you actually take it out to dinner on a few occasions. (And remember, 80 or 90 dollars spent on one of these half bottles goes a long way...)

94 *Wine Spectator*

An enticing aroma of grapefruit leads to flavors of candied citrus and apricot followed by lush, rich notes of butterscotch, honey, white chocolate and cream. Unctuous and complex, with a long, long finish. (June 2007)

96 *International Wine Cellars*

Brilliant golden yellow. At once intense and delicate on the nose, with a pronounced floral bouquet of honey, hibiscus and nutmeg. Concentrated and voluptuous, with a juicy orange flavor extending straight through to the very long, tactile finish, which is complicated by spice and an almost salty minerality. A bewitching masterpiece! (Nov/Dec 2006)

93 *Wine Enthusiast*

For a grape that is naturally honeyed and sweet, Kracher has come up with a surprise. This is more about freshness and delicious acidity than about sweetness, which is almost a background to this smooth, intense, delicious wine. (Feb. 2007)



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## Kracher Burgenland TBA #6 Grand Cuvee Nouvelle Vague 2004

### 93 *Wine Spectator*

Rich, structured and well-focused, with flavors of ripe peach, mineral and buttercream flavors. Candied apricot and macadamia nut fill the viscous finish. (June 2007)

### 94 *International Wine Cellars*

Medium yellow with brass highlights. Apple, pear, honey and vanilla aromas testify to the dominance of chardonnay. Wonderfully complex flavors of quince and creme brulee remain surprisingly elegant and refreshing due to vibrant acidity. A honeyed pear flavor lingers long on the aftertaste. (Nov/Dec 2006)

### 96 *Wine Enthusiast*

EDITOR'S CHOICE - Kracher sees his Grande Cuvee as summing up a vintage. This 2004, matured in small French oak (hence Nouvelle Vague) is a smooth, sensational blend of grape varieties, rich and at the same time structured, and quite likely to be the wine out of the 10 TBAs Kracher has produced in 2004 to age beautifully. But enjoy it now for the honey, the dry botrytis and the sweet orange peel and apricot flavors. (Feb. 2007)

100 *Falstaff Ultimate Wine Guide*  
2006

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## Kracher Burgenland TBA #7 Zwischen den Seen Welschriesling 2004

### 93 *Wine Advocate*

The 2004 #7 Welschriesling Trockenbeereauslese Zwischen den Seen displays the glazed pineapple and candied lemon aspects of this variety, beginning with its mouthwatering aromas, continuing onto a palate of startling viscosity and palpable richness, and carrying into a finish whose 246 grams of residual sugar are very much evident, but which still stays succulent and fresh. Time, I suspect, will bring considerably more complexity to this T.B.A., as well as of course slim it down a bit, lower the perceived sweetness level, and bring an as yet subtle note of caramel to the fore. □ (June 2008)

### 97 *Wine Spectator*

TOP WINE - Ripe and luscious. Shows impeccable balance, depth and concentration, with ripe apricot, peach and pineapple flavors. (June 2007)

### 96 *International Wine Cellars*

Deep golden yellow. Juicy stone fruits, honey, tobacco and a piquant hint of grapefruit on the nose. Powerful but juicy palate-coating flavors of apricot, hazelnut paste, white pepper, white tea and marshmallow. This opulent wine should go on for decades. (Nov/Dec 2006)

### 95 *Wine Enthusiast*

So maybe Welschriesling is not the same as real Riesling, but this wine certainly has all the pure acidity and freshly perfumed character of one. It is a wine for the purist: refined and elegant, with white fruits giving a lift to the finish. (Feb. 2007)

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## Kracher Burgenland TBA #8 Nouvelle Vague Traminer 2004

### 89 *Wine Advocate*

Kracher's 2004 #8 Traminer Trockenbeereauslese Nouvelle Vague is impressively-scented with candied rose petal and violets, spiced lychee, and vanilla. At only 9.5% alcohol, and given its low acidity, this T.B.A. is struggling a bit to deal with its 239 grams of residual sugar and an overtly resinous note of new wood. Candied flowers and cinnamon candy linger without enticing the next sip, but I think it would be wise to check this out again in another year or two as it may well find its groove. (June 2008) □

### 91 *International Wine Cellars*

Medium golden yellow. Traminer aromas of dried rose petal and orange zest are backed by smoke and fresh tobacco leaf. Rich in extract but currently dominated by oak and not yet in focus. Best today on the very long finish, which features gunflint, lichee and clove. This will require patience for its various components to harmonize. (Nov/Dec 2006)

### 93 *Wine Enthusiast*

Like his earlier Traminer (Nummer 3), this wine is layered with dryness as well as richness. It is intense and very concentrated, a great combination of spice, acidity and syrup. There is a touch of vanilla and coconut as well as flavors of ripe pears. (Feb. 2007)

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## Kracher Burgenland TBA #9 Nouvelle Vague Chardonnay 2004

### 96 *Wine Advocate*

The Traminer #8 Kracher's 2004 #9 Chardonnay Trockenbeereauslese Nouvelle Vague makes! This represents a step down in alcohol (to 8.5) and up in residual sugar (280 grams), but above all in acidity (to 8.9 grams). Vividly juicy Clementine, soursop, and mango are allied to some of the most indelible brown spices I have ever encountered in a wine. The fruit and spice personality here, allied to sheer phenolic intensity and palpable density, give one the impression of chewing on a delicious bar of dried fruits and spices. One proof of this wine's greatness is its sheer irresistibility. I was panting to swallow

### 96 *Wine Spectator*

TOP WINE - Elegant and rich, with purity and concentration to the peach, apricot, vanilla and cream flavors. Honeyed and complex. (June 2007)

### 97 *International Wine Cellars*

Medium golden yellow. Aromas of tropical fruits, honey, vanilla and lichee are complemented by discreet and noble oak, with fully ripe peach joining in on the palate. The wine's substantial residual sugar is perfectly integrated and leavened by refreshing acidity. It is rare that a wine with 275 grams per liter of residual sweetness can remain so easy to drink, but this exceptionally harmonious and luxuriously creamy wine should remain young and playful for many years. (Nov/Dec 2006)

### 94 *Wine Enthusiast*

The Chardonnay came in at number 9 with the 2002 vintage, the last time Kracher released a full range of TBAs (2003 was too dry for botrytis). So it's fascinating to see how the acidity of great sweet 2004s is present in a wine that is beautifully balanced. It has vanilla, caramel and ripe peach flavors; beautifully fresh and very pure. (Feb. 2007)



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## Kracher Burgenland TBA #10 Zwischen den Seen Scheurebe 2004

98 *Wine Advocate*

The 2004 #10 Scheurebe Trockenbeerenauslese Zwischen den Seen is a lip-smacking elixir of Scheurebe, a kaleidoscopic and vivacious tribute to noble rot as only Alois Kracher could render. A sensational concentration of lime, pink grapefruit, pineapple, cassis, sage, and peppermint in the nose is joined on the slick, buttery-rich (yet always lively) palate by deep peach and peach kernel, persimmon, brown spices, and salt. It almost goes without saying that the sheer extract on exhibit here – along with 10.5 grams of acidity – is effortlessly holding back the wine's 288 grams of residual sugar.... (June 2007)

95 *Wine Spectator*

Intense and structured, with delicious ripe Fuji apple flavors, flanked by plenty of honey and allspice. There's also plenty of mineral, with citrus notes that linger on the long, sumptuous finish. (June 2007)□

97 *International Wine Cellars*

Deep golden yellow with a hint of brass. Spiced stone fruit aromas reminiscent of riesling, with hints of orange and mango. Explosive and freakishly complex; one could use a second mouth to follow the exceptional play of aromas and flavors presented here. Despite the wine's nearly 400 g/l (!) of residual sugar, this retains verve and balance. A truly spectacular wine, though still embryonic. (Nov/Dec 2006)

97 *Wine Enthusiast*

The most complex of Kracher's 2004 TBAs, as well as the richest in residual sugar. It has mandarin orange, peaches and crystallized fruits. There is freshness, despite its sweetness. It should age magnificently. (Feb. 2007)

### Robb Report

TOP 100 VINTNERS OF 2007 RECOMMENDED WINE (Nov. 2007)

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## Kracher Burgenland TBA #1 Cuvee 2003

92 *Wine Advocate*

... 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. Only trouble is, you can't read this novel yet, all you know is it has a thousand pages. (And it took a lot of fining to get this into the bottle.) How about we revisit in 15 years, suggests Kracher. (Aug 2005, Issue #160)

92 *Wine Spectator*

Kracher's fame rests on the series of cuvees he makes, which increases in intensity the higher the number. In 2003, the series was broken because of the dry year and the lack of botrytis, and only one wine was made. It certainly has exceptional power from the heat of the year, with raisins as much as botrytis on the palate, and relatively low acidity. (October 2006)

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## Kracher Burgenland TBA #2 Nouvelle Vague Chardonnay 2002

89 *Wine Advocate*

#2 T.B.A. Chardonnay Nouvelle Vague offers aromas of pineapple, apple jelly and brown spice. The palate is creamy and thickly-rich, full of spiced apple, honey, and butterscotch, and the finish solid but overtly sweet and – at least as yet – relatively simple. (Issue #160, August 31, 2005)

90 *Wine Spectator*

Broad and rich-tasting, with loads of ripe pear, ripe apple and honey spice flavors. There's a good, clean acidity as well; clove, peach and cream notes linger on the finish. Drink now through 2010. (Online, January 17, 2006)

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## Kracher Burgenland TBA #3 Zwischen Den Seen Welschriesling 2002

91 *Wine Advocate*

#3 Welschriesling Zwischen den Seen smells of pineapple, must, and sage, with an almost hidden hint of mushroom. Thick and creamy on the palate, yet shot through with bracing citricity, it weaves a relatively noble hint of sauteed mushrooms, even truffle, into its sweet flavors. In the long finish, featuring candied pineapple and sorghum, marrow and mushroom, the fine acids and sheer density successfully buffer the enormous sweetness. (Issue #160, August 31, 2005)

91 *Wine Spectator*

Rich and fresh-tasting, with loads of cream, honey and spice flavors, and notes of vanilla and allspice. Luscious and balanced, with an enveloping unctuousness. Drink now through 2012. (Online, January 17, 2006)

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## Kracher Burgenland TBA #5 Zwischen den Seen Scheurebe 2002

97 *Wine Advocate*

#5 displays vividly Scheurebe-typical aromas of sage, peppermint, grapefruit and honey. Startlingly bright and juicy on entry, scintillating flavors of grapefruit, candied citrus rinds, honey and high-toned sweet herbal distillates joined by a lovely note of Maine blueberries. The feel is creamy yet remains invigoratingly sharp. The finish pulls out all the stops from a rich, nut oil-flavored, malty low register through the range of vivid citrus and blue fruit to high-toned distilled berry and herb notes. #5, Kracher explains, was racked early and then rushed, into bottle... (Issue #160, August 31, 2005)

93 *Wine Spectator*

This is a moderately thick sweetie, with plenty of pure grapefruit, fig, almond and spice flavors wrapped inside an inviting texture. There's also a freshness that extends into the finish. Fig and vanilla cream linger on the long aftertaste. Drink now through 2015. (Online, January 17, 2006)



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## Kracher Burgenland TBA #6 Zwischen den Seen Scheurebe 2002

95 *Wine Advocate*

#6 offers quite a contrast to the #5, sublimating the obvious Scheurebe varietal character. Peach jam, lemon, honey, pure botrytis and mysteriously high-toned esters.... The peach jam obtains counterpoint from bitter suggestions of peach kernel. Layering of lemon flavors – candied, fresh, zesty pip. Still, the overall effect here is not so blazingly bright and dynamic as in #5, yet there is a sedate underlying richness and peachy, nutty depth that leads to enormous length. #6, Kracher explains, was allowed the sort of leisurely evolution in tank and exposure to skin, lees and oxygen that typified winemaking in his

94 *Wine Spectator*

Juicy and sweet, with apricot and baked apple flavors, and notes of smoke and candied grapefruit. Wonderful balance and acidity, and loads of spice on the fresh finish. Drink now through 2020. (Online, January 17, 2006)

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## Kracher Burgenland TBA #7 Grand Cuvee Nouvelle Vague 2002

96 *Wine Advocate*

The #7 as usual from Chardonnay and Welschriesling – smells of apple jelly, pineapple, litchi, mango and banana with overtones of cherry and marzipan... This handles its enormous sweetness by preserving juicy essences of its diverse fruits and displaying only a subtle, lovely hint of caramelization. Even the marzipan note seems to be imbedded with fresh almonds, and a subtle sense of citrus zest and berry skin tartness is woven into the whole. The nearly endless, palate saturating finish reprises most of the aforementioned themes, and with the past as guide one can safely predict there is

96 *Wine Spectator*

Amazingly lush and unctuous, with an impressive silkiness and loads of buttercream, vanilla, ripe pear and baked apple flavors. Balanced, thick and ripe, with plenty of structure. The elegant finish is filled with lots of hot toddy notes. Chardonnay and Welschriesling. Drink now through 2020. (Online, January 17, 2006)

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## Kracher Burgenland TBA #8 Zwischen den Seen Welschriesling 2002

91 *Wine Advocate*

#8 Welschriesling Trockenbeerenauslese Zwischen den Seen features candied pineapple and quince jelly aromas. In the mouth, it is a rather Chenin-like essence of quince, with notes of orange liqueur, tangerine zest, and fresh lemon. The texture here is firm, slightly grainy – downright spare in fact in comparison with what came before, and the wine is showing its acidity in a mouthwatering but obvious way. The purity and sheer intensity of finish here are truly formidable, so is it just a case of waiting for the flowering of its potential? (Issue #160, August 31, 2005)

96 *Wine Spectator*

Gorgeous, with an elegant structure and impressive richness. This has a deep well of butterscotch, almond, ripe pear and candied apricot flavors that are flanked by seductive spice and cream notes. Finishes with a fine balance and freshness. Drink now through 2025. (Online, January 17, 2006)

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## Kracher Burgenland TBA #9 Nouvelle Vague Chardonnay 2002

92 *Wine Advocate*

#9 Chardonnay Trockenbeerenauslese Nouvelle Vague smells of apple jelly, mango, blood orange, and honey. The palate displays candied apple, honey and tropical fruits, very creamy yet with formidable substance and a doughy, chewy texture, not to mention clearly enough acidity (since it does not taste at all cloying). Notes of caramel tinge the fruits as the wine heads into the home stretch (and it's a long stretch). (Issue #160, August 31, 2005)□□

95 *Wine Spectator*

Seductive sweetie, filled with honey, cream and caramel flavors that are broad and lush. Like drinking liquid nectar, with a deep well of vanilla bean, dark rum and white chocolate notes. Long, elegant finish. Drink now through 2015. (Online, January 17, 2006)

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## Kracher Burgenland TBA #10 Zwischen den Seen Scheurebe 2002

98 *Wine Advocate*

#10 has only 6.5% alcohol and is one of the most amazing elixirs of Scheurebe ever captured in bottle. Pineapple, tangerine, grapefruit, peppermint, honey, distilled black fruits, herbal essences, and sheer ethereal botrytism soar from the glass. In the mouth this is virtually gelatinous – in fact, more like an Esszencia even than the 2003 #1 – with a totally uncanny sense of lift and lightness. Sheer material density and searingly high acidity are tamed like the fable unicorn. Red and black fruit distillates, herbal/floral essences, deep, rich nut oils, generously juicy citrus.... (Aug. 05)

96 *Wine Spectator*

Candied apricot and ripe pear flavors fill this lush, focused sweetie. There's also a reservoir of buttercream, vanilla and spice that gives this plenty of richness as well. Unctuous, balanced finish. Drink now through 2015. (Online, January 17, 2006)



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## Kracher Burgenland #12 Zwischen den Seen 2002

98+ *Wine Advocate*

#12 is a libation of Scheurebe and (20%) Welschriesling that never achieved the 5% alcohol to officially become "wine." It smells of honey, white raisin, and above all peach and apricot essence. It is virtually gelatinous and, amazingly, not at all cloyingly sweet on the palate, on the contrary its rapier penetration of a finish is only possible thanks to a level of acidity that pushes residual sugar off the radar screen and leaves this taster totally enervated. But there's no point hoping to get turned on by my poor prose: you just need to taste this. (Issue #160, August 31, 2005)



94 *Wine Enthusiast*

The ultimate in the Kracher lineup of sweet wines, this is destined to become a legend. It is hugely liquorous, intensely flavored with botrytis, honey, acidity, and enticing aromas of honeysuckle and sweet cottage garden flowers. Because this essence couldn't ferment above 4% alcohol, it is not allowed to be called wine, so is described as partially fermented grape must. (October 2006)

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## Kracher Burgenland TBA #1 Nouvelle Vague Traminer 2001

89 *Wine Spectator*

This is rich yet lively, offering honey, candied citrus and spice aromas and flavors matched to a silky texture. It's medium-sweet and balanced, with a lingering finish of honey. (Aug. 2004)

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## Kracher Burgenland TBA #2 Zwischen den Seen Muscat Ottonel 2001

90 *Wine Spectator*

Pungent, with grape, floral, and spice notes, sweet but balanced and clean on the finish. There's a honeyed quality and good length on the finish. Try with Muenster cheese. (Aug 2004)



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## Kracher Burgenland TBA #3 Nouvelle Vague Chardonnay 2001

92 *Wine Spectator*

Full-bodied, opulent and packed with butterscotch, apricot and vanilla flavors. It's extremely supple, harmonious and long, with a buttered pastry aftertaste. (August 2004)



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## Kracher Burgenland TBA #3 Nouvelle Vague Chardonnay 2001

92 *Wine Spectator*

Full-bodied, opulent and packed with butterscotch, apricot and vanilla flavors. It's extremely supple, harmonious and long, with a buttered pastry aftertaste. (August 2004)

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## Kracher Burgenland TBA #4 Zwischen den Seen Scheurebe 2001

92 *Wine Spectator*

Thick and intense, this dessert wine glides across the palate, thanks to its vibrant acidity. Plenty of honey and spice accentuates its grapefruit and tobacco notes. Fine length. (August 2004)



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## Kracher Burgenland TBA #5 Zwischen den Seen Welschriesling 2001

93 *Wine Spectator*

This concentrated sweet white begins with a thick texture, and its sweetness covers the almost racy acidity today. Give it time for the structure to integrate and the intense honey, candied citrus, apricot and spice flavors to unwind. (August 2004)



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## Kracher Burgenland TBA #6 Grand Cuvée Nouvelle Vague 2001

94 *Wine Spectator*

Terrific flavors of apricot, hazelnut, butter and vanilla pick up a smoky element on the finish. It's the seamless texture and lively structure that complete the overall impression. More elegant than some of the Kracher lineup, showing well now. (August 2004)



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## Kracher Burgenland TBA #7 Nouvelle Vague Chardonnay 2001

95 *Wine Spectator*

*There's a lot of botrytis in this thick, ultra sweet nectar, which today covers the vibrant structure and mutes the orange marmalade, butterscotch and nutmeg notes. It has a balance and a beautiful texture, melting in the mouth on the long finish. (August 2004)*



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## Kracher Burgenland TBA #8 Zwischen den Seen Welschriesling 2001

96 *Wine Spectator*

*Wonderful intensity here. Honey, candied citrus and apricot flavors are dripping with botrytis, lending a pungent, spicy character, and there's a vibrant acidity supporting it all. Very sweet, yet clean and almost mouthwatering on the long finish. (August 2004)*



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## Kracher Burgenland TBA #9 Zwischen den Seen Scheurebe 2001

94 *Wine Spectator*

*Candied grapefruit, clove and honey notes are backed by a firm structure. It's all balanced, finishing cleanly. Thick and lush. (August 2004)*



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## Kracher Burgenland TBA #9 Zwischen den Seen Scheurebe 2000

97 *Wine Advocate*

*Sweet oak, botrytis, and jellied apricots emanate from the glass of the 2000 #9 Scheurebe Trockenbeerenauslese Zwischen den Seen....this full-bodied wine slathers itself onto the palate, revealing syrupy layers of jellied peaches and spiced dried apricots. It has unbelievable power, density, and length. (Oct. 2003)*

95 *Wine Spectator*

*Luscious and ethereal at once, mingling honey and grapefruit notes with a creamy texture and bright structure. Well-integrated and moderately sweet, with a finish that lasts and lasts. (July 2003)*

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## Kracher Burgenland TBA #2 Nouvelle Vague Traminer 1999

93 *Wine Advocate*

*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. (June 2002)*

90 *Wine Spectator*

*Concentrated intensity and a good dose of botrytis. Dense with orange, spice and smoke flavors, brilliantly displayed on a vivid structure, lending a lightness that belies its sweetness. (Sept. 2002)*

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95 *Wine Advocate*

*The 1999 #3 Chardonnay / Welschriesling Nouvelle Vague Trockenbeerenauslese offers demure white peach aromas. On the palate, this zesty medium to full-bodied offering reveals candied tart apple flavors. It is tightly wound and acts like a wine that will be substantially better with cellaring. (June 2002)*

91 *Wine Spectator*

*A blend that combines the richness of Chardonnay with the raciness of Welschriesling. Full of apricot, honey and orange peel notes on a high wattage frame that gives an ethereal quality to the whole package. Yet there's intense dried fruit essence. (Sept. 2002)*

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## Kracher Burgenland TBA #6 Grand Cuvee Nouvelle Vague 1999

96 *Wine Advocate*

*The aromatically demure 1999 #6 Grande Cuvee Nouvelle Vague Trockenbeerenauslese has the texture of 10-W-40 motor oil, yet has exquisite balance. Tangy peaches, apricots, butter, and tropical fruits can be found in this prodigious wine's personality. (June 2002)*

90 *Wine Spectator*

*A well-integrated sweetie, combining rich, caramel and citrus flavors and a vibrant structure. Although intense, it shows more grace than power. (Sept. 2002)*

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### Kracher Burgenland TBA #7 Nouvelle Vague Chardonnay 1999

96 *Wine Advocate*

The candied apple-scented 1999 #7 Chardonnay Nouvelle Vague Trockenbeerenauslese is an opulent, unctuous stunner. It is as thick as syrup yet focused and balanced, offering wave after wave of tangy pear and apple jams. Loads of spices, red currants and apricots are also found throughout this wine's personality as well as in its seemingly unending finish. (June 2002)

91 *Wine Spectator*

Lovely candied fruit character, hinting at apricot, passion fruit, fig and orange, all very concentrated and a bit monolithic at this point. Good caramel and marmalade aftertaste. (Sept 2002)

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### Kracher Burgenland TBA #8 Zwischen den Seen Welschriesling 1999

96 *Wine Advocate*

The white pepper and apricot-scented 1999 #8 Welschriesling Zwischen Den Seen Trockenbeerenauslese is a rich, concentrated behemoth. Pepper-laced white and yellow fruits can be found in this oily wine's character. It is powerful, deep, and possesses an exceedingly long finish. (June 2002)

93 *Wine Spectator*

Terrific dessert wine, combining the intensity of truffle, mint, dried apricot and citrus peel with a racy structure and great harmony. It melds beautifully on the long, long finish. (Sept. 2002)

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### Kracher Burgenland TBA #1 Nouvelle Vague Zweigelt 1998

92 *Wine Advocate*

The 1998 Zweigelt Rose Trockenbeerenauslese Nouvelle Vague Number 1 has a deep goldish amber color (in previous vintages this wine has had a redish pink color but Kracher says that "botrytis steals color"). Aromatically, it reveals rich, spicy caramel scents. This is a medium to full-bodied, velvety-textured wine with boisterous botrytis, spice, candied kumquat, caramel, and butterscotch flavors. It has excellent focus and freshness, yet is extremely concentrated. Its extensive finish reveals the drying effect of wines dominated by botrytis. (April 2001)



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### Kracher Burgenland TBA #12 Zwischen den Seen Scheurebe 1998

94 *Wine Advocate*

The gold-colored 1998 Scheurebe Trockenbeerenauslese Zwischen den Seen Number 12 has a chemical-scented nose that also displays white pepper and graham cracker aromas. Medium to full-bodied and lush, this wine offers copious layers of jellied yellow fruits in its fat, plump, yet wonderfully fresh personality. As its nose sheds its chemical notes with air, this wine offers a compote like character that reveals caramel and butterscotch flavors. Readers who wish to drink this wine while it displays fruit should consume it over the next 5-8 years. Those that prefer aged, dark colored, heavily botrytised

95 *Wine Spectator*

Thickly textured, deftly balanced and pure in its apricot, ginger and caramel flavors, this is dominated by intense sweetness today, yet never gets heavy, and finishes with grace and clarity. (June 2001)

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### Kracher Burgenland TBA #1 Zwischen den Seen Welschriesling 1995

93 *Wine Spectator*

Quite delicate and elegant. Floral, nectarine and honey notes stay fresh and luscious, and the botrytis component is played down. Long, raisiny aftertaste. Delicious on its own or with light desserts. (Feb. 1998)