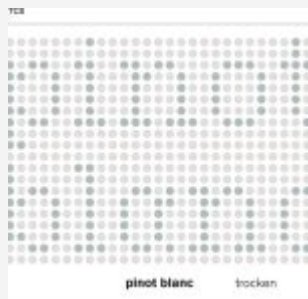


Kracher Pinot Blanc Trocken Burgenland Austria 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2020

GRAPE Pinot Blanc

GEOGRAPHY Europe

COUNTRY Austria

LARGER REGION Weinland

SMALLER REGION Burgenland

Rationale

Pinot Blanc is a versatile white wine grape used to make various styles of wine including still sparkling, and sweet dessert wines. This grape variety is a mutation of the Pinot Gris grape, which itself is a mutation of Pinot Noir. It thrives in locations with high elevations, cool temperatures, and minimal exposure to heat and direct sunlight. While ubiquitous in Austria, it plays an economically subordinate role compared to the most important white, Grüner Veltliner and is often labelled a Weissburgunder for "white Burgundian".

The variety is thought to have come to Austria from Burgundy in the 13th or 14th century, brought by Cistercian monks, who were keen viticulturalists. With a higher volume coming found around the Burgenland region, Pinot Blanc can be bland if yields are not controlled, however the best examples can have a refined and focused character, with a Chablis-esque austerity and texture. The typical aromas of Austrian Pinot Blanc include green pear, apple, quince, banana, apricot, and citrus. In more mature examples, toastier and nutty flavors come out.

Located in the village of Illmitz on the east bank of the Neusiedlersee, Kracher has a reputation for making Austria's best sweet wines. That said, do not overlook the dry examples!! Run today by Gerhard Kracher, son of the iconic Alois Kracher who passed in 2007 Alois was classically trained as a chemist and provided input that rendered invaluable techniques and innovation in Austria winemaking while maintaining the spirit of tradition, establishing him as one of Austria's most important ambassadors.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Light

COLOR Yellow

HIGHLIGHTS Green

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

PHENOLS None

TEXTURE Round / Smooth

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Lemon • Grapefruit (W/Y) *Condition: Fresh, Ripe* *Part: Flesh, Peel / Zest*

TREE/VINE FRUIT Pear (Green) • Quince • Apple (Yellow) • Pear (Asian) *Condition: Fresh, Ripe*

TROPICAL FRUIT Melon (Green) • Starfruit • Kiwi *Condition: Fresh*

FLORAL Apple Blossom • Elderflower • Lemon / Lime Blossom *Condition: Fresh*

OTHER VEGETABLE Mushrooms (White) • Ginger / Root

HERBAL Lemon Grass • Chamomile • Sorrel • Verbena

OTHER SPICES Ginger Powder • Sesame / Candy

INORGANIC EARTH Mineral / Rock • Salinity / Seashell

OAK AGING No

OXIDATION/NUTTINESS Pinenut • Cashew • Peanut / Shell

PERCEIVED WINEMAKING CHOICES Lees Contact