

2012 Ott Gruner Veltliner Spiegel

From a relatively high-elevation loess and gravel site in Feuersbrunn, Ott's 2012 Gruner Veltliner Spiegel perpetuates the tendency of wines in this collection to project sweetly ripe yet tartly lively fruit – here backed by 6 grams of actual sugar – with strawberry, rhubarb and pear. Crunch of seeds and piquancy of pips lend counterpoint to a silken, sweetly fruited palate as well as invigoration in a juicy, refreshing finish. Hints of crushed stone, musky narcissus, chamomile, piquantly nutty lentil and roasted eggplant, along with smoky black tea are among the elements in a clear, polished performance of improbable diversity. Plan to follow this through at least 2025.

Bernhard Ott continues to expand the acreage under his control and to fine-tune both his cellar and his somewhat renegade (i.e. not strictly by Steiner's book) biodynamic viticulture regimen. (Some of the relevant developments are canvassed in my issue 197 report.) To my palate, the outstanding wines of this estate indeed keep getting better, and the whole 2012 range of Gruner Veltliner – which makes up virtually Ott's entire production – is impressive. "We go..."

- David Schildknecht (April, 2014)

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2012 Ott Gruner Veltliner Rosenberg

Sweet-smoky notes of tobacco, black tea and brown spices; fennel and pungent wormwood; earthy beet root and black pepper combine in a striking Ott 2012 Gruner Veltliner Rosenberg whose richness of texture and fullness are complemented by refreshing primary juiciness that extends to a lusciously long finish. Here is another excellent candidate for following through at least 2025.

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2012 Ott Gruner Veltliner Fass 4

Representing a blend of estate fruit with tightly controlled contract fruit – though the current tendency is to expand owned acreage – Ott's 2012 Gruner Veltliner Fass 4 exhibits a formidable sense of density and suffusion of crushed stone in a matrix of juicy apple, pear and cucumber, albeit minus the buoyancy, refreshment, citrus or salinity that rendered the corresponding Am Berg so winsome. Piquant and crunchy suggestions of lettuces, green bean and fruit pip lend invigoration to a seriously sustained finish. I would plan to serve this through at least 2017.

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2012 Ott Gruner Veltliner Am Berg

The Ott 2012 Gruner Veltliner Am Berg – still rendered largely from contract fruit, but from vineyards where he calls the shots and his crew harvests – smells cool and refreshingly of mint and other high-toned herbal essences along with hints of lentil, whose herbal, nutty piquancy comes out more prominently on a soothing, buoyant and consummately refreshing palate. Juicy grapefruit and cucumber are mingled with stony and saline nuances for compulsively saliva-inducing and next-sip-taking finish. Plan to enjoy this pure, refined, extraordinary value through at least 2017.

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