



SCHLOSS HALBTURN. The Baroque palace of Halbturn itself (located practically on the Hungarian border) is better-known than its wines, whose modern production only began in 2002. It was from this base that the Hungarian imperial vineyards at Jois on the north-western shore of the Neusiedlersee were long managed. (For more about that site, consult my coverage of Umathum.) Those Jois vineyards – devoted primarily to reds – are supplemented by contract fruit, and by plantings in the neighborhood of the Schloss (east of better-known Monchhof and Frauenkirchen). Count Markus to Koenigsegg, Francois-Xavier Gaboriaud and Markus Sieben head the team responsible also for a series of tank- or fuder-rendered wines under the Koenigsegg label (focusing on the autochthonous grape varieties and regional wine stylistics). A series of small-production botrytis wines vinified in new barrique proved distinctively delicious.

2004 SCHLOSS HALBTURN Grand Vin TBA

RATING: 94 points (Outstanding)

The Schloss Halbturn 2004 Grand Vin TBA (the word “Trockenbeerenauslese” does not appear on the label – indeed only its initials, in miniscule print) combines apple blossom, peach, apricot, and lemon cream in a luscious, polished, creamy, alluringly aromatic melange. This wine’s ability to balance 300 grams of residual sugar, as well as to avoid any obvious oakiness, speaks to its sheer extract, yet it finishes with remarkable delicacy, lift, and refinement. I would not have confused this with any Ruster Ausbruch or with other nobly sweet Seewinkel wines: Halbturn has clearly developed its own, winsome style.



2005 SCHLOSS HALBTURN Grand Vin TBA

RATING: 92 points (Outstanding)

The Schloss Halbturn 2005 Grand Vin TBA displays more overt sweetness than the 2004, with hints of butterscotch along with luscious peach and pineapple, and with an imposingly viscous, creamy, palpably dense palate impression. Amazingly, this finishes with sap and vigor, penetrating and positively refreshing even while not denying its creamy richness and caramelization

2005 SCHLOSS HALBTURN IMPÉRIAL Red (CS-BF-BE-CF)

RATING: 88 points (Above Average)

The Schloss Halbturn 2005 Imperial red represents an assemblage of separately-vinified Cabernet Sauvignon, Blaufrankisch, Merlot, and Cabernet Franc (their names oddly abbreviated on the wine’s back label). Given the difficult nature of the vintage, this wine’s ripeness, clarity, fine-grained tannins, and doughy, rich sense of substantiality are all a tribute to the breezy exposures of Jois and to excellent winemaking. Tobacco, mulberry, blueberry, and toasted walnut inform a palate whose sense of sweetness is reinforced by the effects of oak, leading to a juicy finish. I can’t say I would ever have picked this out blind as Burgenland wine, but in its unapologetically international way, it’s quite satisfying, and ought to keep well for at least 3-5 years.



2004 SCHLOSS HALBTURN Pinot Noir

RATING: 88 points (Above Average)

Unexpectedly good, too, given the vintage, was Schloss Halbturn’s 2004 Pinot Noir. Cooked plum and blackberry aromas lead to a well-fruited but also gamey, saline palate, and finish without much cut or concentration, but nonetheless plenty of polish and sap, betraying fine-grained tannins and no awkward oakiness in evidence.

2007 KOENIGSEGG Velt.1 (Grüner Veltliner)

RATING: 87 points (Above Average)

The 2007 Koenigsegg Velt.1 presents Gruner Veltliner (from rental vineyards in Jois) at its most citric, lime-like, bright and luscious – unadorned, simple, but with considerable substance, a hint of pungent herbs and tangerine zest, and infectious. This excellent value is for immediate drinking

