

PRAGER 2013s



“This impressive 2013 is virtually a cultural monument and a must-buy for all those who regard wine not just as a drink, but as a handcrafted cultural attainment.”

Yes, it's a big statement. But then 2013 in the Wachau was a monumental, must-have kind of year. **Jancis Robinson** called the Austrian whites she tasted from this vintage “dazzling”, and the results across the CellarHand portfolio more than live up to the hype. It was largely re-reading the declaration above, uttered by **Wine Advocate** Austrian expert **Stephan Reinhardt**, that reminded us to remind you about them.

Beautifully concentrated, but always subtle and conscious of its own finesse and beauty, this is surely one of the greatest Veltliners of the vintage in all Austria.

Stephan Reinhardt, Wine Advocate

“Toni Bodenstein has bottled great Smaragd wines from the 2013 vintage,” Stephan continued in his précis of Prager’s range. “These are world-class wines and I wonder if there were any better wines produced in this great though difficult vintage. All of his Smaragd wines have a remarkable greenish shimmering white-golden colour, which already indicates their reductive style and mineral expression.”

Reinhardt felt the Achleiten Stockkultur “one of the greatest Grüners I have ever tasted.” Riesling likewise flourished, as you’d gather from Jancis Robinson’s verdict on the Klaus. She even appears to make up a word in order to encapsulate the wine’s energy: “Racy nose but admirably deep-flavoured. Very rich as well as vibrant. Really reverberant”. And it wasn’t just the Smaragd wines either. The superb Steinriegl Riesling has sadly, but understandably, disappeared fast but the Hinter Der Burg Grüner Veltliner shows what happens when time, grape and place come together beautifully. “The concentration and intensity of the Wachau is on parade here,” wrote **Tyson Stelzer** about this one. And what a joyous parade it is...

THE WINES

2013 Prager Grüner Veltliner Federspiel Hinter Der Burg RRP \$50

*The concentration and intensity of the Wachau is on parade here, perfectly tempered by the taut, cut lime focus that defines the great 2013 vintage. Ever wondered what classic Grüner tastes like? This is it. **Tyson Stelzer, Salt Magazine***

*RS 2.3 g/l. Very youthful and salty. The nose is so far unformed but there are no distracting fermentation aromas. Bright fruited. 12.5%. Drink 2014-2019. 16.5/20 **Jancis Robinson***



2013 Prager Grüner Veltliner Smaragd Achleiten RRP \$99

*From Weissenkirchen's most famous vineyard, the 2013 Grüner Veltliner Smaragd Achleiten opens stunningly clear, fresh and aromatic on the nose, displaying ripe and well-concentrated Veltliner aromas. Rich, juicy and full-bodied on the palate, this elegant and well-balanced Grüner is both fruit and terroir-driven, but still less iridescent than the Wachstum Bodenstein. The finish is still somewhat closed and displays greenish apple aromas, but indicates a great aging potential. I would store this wine for 3-5 years. 93 points. **Wine Advocate, Stephan Reinhardt***

*RS 2.8 g/l. Creamy and tense with real grip and structure underneath all those minerals and fruit. 13%. Drink 2016-2025. 17.5/20 **Jancis Robinson***

2013 Prager Grüner Veltliner Smaragd Wachstum Bodenstein RRP \$109

*The 2013 Grüner Veltliner Smaragd Wachstum Bodenstein offers an impressive, clear, precise and fresh bouquet indicating a deep minerality and great complexity. Full-bodied and intense on the palate, this is a remarkable, elegant and well-balanced, sophisticated wine of great expression and personality. Beautifully concentrated, but always subtle and conscious of its own finesse and beauty, this is surely one of the greatest Veltliners of the vintage in all Austria. 95 points. **Wine Advocate, Stephan Reinhardt***

*Seductive, smoky and rich, with concentrated flavours of baked pear, apple pastry, lemon verbena and cream that are lashed to a firm frame. Well-evolved, featuring a powerful spiciness that caresses the palate. The minerally finish is long and pure, delivering hints of pepper. Drink now through 2022. 92 points. **Wine Spectator***

2013 Prager Grüner Veltliner Smaragd Achleiten Stockkultur RRP \$109

Another fascinating wine from Toni Bodenstein is the 2013 Grüner Veltliner Smaragd Achleiten Stockkultur. Alone, the flinty bouquet is impressive displaying fresh and mineral/spice-scented fruit aromas of a remarkable high concentration, ripeness and complexity. Rich and intense on the palate this highly elegant and perfectly balanced selection of vines, trained low on single stakes, demonstrates impressively the virtue of this trailing method and/or old vines. This impressive 2013 is virtually a cultural monument and a must-buy for all those who regard wine not just as a drink, but as a handcrafted cultural attainment. 96 points. **Wine Advocate, Stephan Reinhardt**

2013 Prager Riesling Smaragd Achleiten RRP \$99

Golden in colour, the 2013 Riesling Smaragd Achleiten is very different to the Steinriegl: richer, riper, more on the (tropical) fruit than the soil side. Rich and full-bodied on the palate, this wine is characterized through its enormous concentration and juicy fruitiness. It needs some years to relax and should therefore be stored for another 3-5 years. The aging potential, however, should be great. 94 points. **Wine Advocate, Stephan Reinhardt**

RS 3.5 g/l. Smoky nose, salty mineral salts on the palate – Epsom salts! Very youthful. 13%. Drink 2017-2030. 17.5/20 **Jancis Robinson**

2013 Prager Riesling Smaragd Wachstum Bodenstein RRP \$109

Vines were planted here for the first time in 200 years, according to Toni Bodenstein. Broad, creamy and somehow milky. Drink 2015-2028. 17.5/20 **Jancis Robinson**

A focused, pure and powerful Riesling, with concentrated flavours of green peach, Fuji apple and ripe citrus that are long and vibrant. Hints of lavender and honeysuckle lead to a long finish that echoes with sea salt and dried mint accents. Drink now through 2022. 93 points. **Wine Spectator**

2013 Prager Riesling Smaragd Klaus RRP \$109

This type of Prager's 2013 Riesling Smaragd Klaus is allied to the Achleiten, although cooler, spicier and purer, less fruit-driven. Rich, juicy and piquant on the palate, this full-bodied and well-concentrated wine reveals a great elegance and complexity as well as finesse and drinkability. An impressive, very mineral wine with great aging potential. 95 points. **Wine Advocate, Stephan Reinhardt**

RS 2.9 g/l. Racy nose but admirably deep-flavoured. Very rich as well as vibrant. Really reverberant. 13%. Drink 2016-2028. 18/20 **Jancis Robinson**

The mouthfilling flavours of nectarine, peach and ripe apple are supported by lively acidity. Notes of salted almond lead to a powerful finish that shows plenty of snap to the savoury herbal accents. Drink now through 2022. 91 points. **Wine Spectator**



WINE	RRP
2013 Prager Grüner Veltliner Federspiel Hinter Der Burg	\$50
2013 Prager Grüner Veltliner Smaragd Achleiten	\$99
2013 Prager Grüner Veltliner Smaragd Wachstum Bodenstein	\$109
2013 Prager Grüner Veltliner Smaragd Achleiten Stockkultur	\$109
2013 Prager Riesling Smaragd Achleiten	\$99
2013 Prager Riesling Smaragd Prager Wachstum Bodenstein	\$109
2013 Prager Riesling Smaragd Klaus	\$109

MUSEUM WINES

GRÜNER VELTLINER

2007 Prager Zwerithaler Grüner Veltliner Smaragd RRP \$91

*Bodenstein's 2007 Gruner Veltliner Smaragd Zwerithaler comes from another site planted with old vines of diverse clonal origin and condition. "You can't really call it a vineyard," he says, "more like a hospital ward!" Persimmon, beet root, brown spices, and white pepper run all the way through this darkly-hued, bone dry (1.5 gram residual sugar) Veltliner. Smoky notes and subtle but insistent fruit skin tartness invigorate, and a palpable sense of extract puts an impressive, stony floor beneath the flavors, leading to a long, pepper and crushed stone dusted finish. I suspect this will be worth hanging on to for 6-8 years at least. 90 points **David Schildknecht, Wine Advocate** February 2009*

2010 Prager Achleiten Grüner Veltliner Smaragd RRP \$99

*The Prager 2010 Gruner Veltliner Smaragd Achleiten displays pristine white peach, blueberry, citrus, and sweet pea fruit in shimmering interplay with diversely saline, wet stone, and crystalline mineral nuances. Hints of green tea, chamomile and gentian add allure from the nose to this wine's long and vivacious tail. There is buoyancy, near delicacy such as you'll seldom encounter in a Smaragd, yet with no sacrifice in succulence of ripe fruit. Palpable CO2 enhances this wine's sense of lift and refreshment and, thinks Bodenstein, will enhance its longevity as well. I would expect this beauty to be well worth following for the better part of two decades. 95 points. **David Schildknecht, Wine Advocate** October 2011*

2011 Prager Achleiten Grüner Veltliner Smaragd RRP \$99

*Vineyard soil: rock. Oily mineral aroma. Power and richness in a refined style. Creamy texture, almost more texture than flavour at the moment. Moreish, mouthwatering finish. Definitely more terroir than grape variety. 18/20 **Julia Harding MW, jancisrobinson.com** February 2013*

2011 Prager Achleiten Stockkultur Grüner Veltliner Smaragd RRP \$109

Cultivated in the old way with fruit much closer to the ground. Actually tastes more lifted end



ethereal than the regular bottling! Very interesting. Pungent and layered and delightful. 18/20
Jancis Robinson June 2013

2011 Prager Wachstum Bodenstein Grüner Veltliner Smaragd RRP \$109

*Complex aromas of gooseberry and wild herbs, plus a whiff of mulberry. Blackcurrant and honey on the palate, with the wine's depth and richness (residual sweetness?) held in check by a firm spine of acidity. Minerals and lemon linger on the finish. 91 points. **Joel B. Payne, Vinous Media** December 2013*

RIESLING

2011 Prager Achleiten Riesling Smaragd RRP \$99

*Very transparent and racy. Juicy and correct – so Achleiten and crunchy and mineral. Almost smoky. This would be wonderful with food. 18/20 **Jancis Robinson** June 2013*

2007 Prager Wachstum Bodenstein Riesling Smaragd RRP \$109

*Hyacinth, lime, honey, and white peach emanate from the glass of 2007 Riesling Smaragd Wachstum Toni Bodenstein. One sip will convince you that this sappy wine of enveloping richness could only come from an exceptional site. Furthermore, your powers of imagination would have to be dead, I suspect, not to start babbling about rocks and stones, because they seem to pave the bed on which this torrent of fruits and flowers flows. Suggestions of tart blueberry skin and pungent lime zest enliven a long, rich, buoyant finish. This harbors huge phenolic intensity yet is almost soothing in its opulence; is dense, yet refreshing. Follow it wherever it leads, for at least the next 8-10 years. 95 points. **David Schildknecht, Wine Advocate** February 2009*

2010 Prager Wachstum Bodenstein Riesling Smaragd RRP \$109

*Last-harvested and even then at only 13% potential alcohol and with the highest acidity of any Prager wine this vintage, the 2010 Riesling Smaragd Wachstum Toni Bodenstein displays a nervous dynamic of juicy lime, grapefruit and peach with citrus rind bite, fruit pit piquancy, and bitter-tart notes of gooseberry. Nut oils and wet stone help ground a buoyant, firmly-textured palate and fill-out a refreshingly lingering finish. This nose-bleed site daringly planted in 1990 has never failed to fully ripen, but in 2010 one can at least perceive its location as a challenge rather than – as has often been the case – a blessing. I suspect this will be worth following for the better part of a decade. 91 points. **David Schildknecht, Wine Advocate** October 2011*

2011 Prager Wachstum Bodenstein Riesling Smaragd RRP \$109

*Massal selection. Very rich and nuanced and precise. Great depths. 18/20 **Jancis Robinson** June 2013*

2009 Prager Klaus Riesling Smaragd RRP \$109

*Dense and concentrated, with loads of apple, citrus, pear and melon flavors that are well-structured and feature notes of golden raisin and spice. The rich finish is filled with flint and sea salt notes. Drink now through 2020. 92 points. **Kim Marcus, Wine Spectator** May 2011*

2010 Prager Klaus Riesling Smaragd RRP \$109

The Prager 2010 Riesling Smaragd Klaus is more overtly extract-rich; more stonily mineral; yet at the same time more forwardly fruity than its Achleiten counterpart. Sappy apple, white peach, and golden raspberry inform a plush, polished, palpably dense yet paradoxically buoyant palate underlain by wet stone and tinged with saliva-inducing salinity. Here is yet another instance of a

*2010 that's analytically totally dry yet displays an alluring sense of fruit sweetness that's no doubt enhanced by the wine's sheer extract. This memorably long Riesling ought to be worth following for at least a decade. 93 points. **David Schildknecht, Wine Advocate** October 2011*



C E L L A R H A N D