



C E L L A R H A N D

## WEINGUT EMMERICH KNOLL OFFER

Jancis Robinson refers to Emmerich Knoll as “one of the Wachau’s nobility”. “Let us not forget just how tremendous the best Wachau winemakers such as Emmerich Knoll are and how brilliant their best wines are,” she warns.

OK, Jancis, we won’t forget. In fact, we’re going one further – we’ve decided to remind everyone else. The best way to do so is to produce evidence from past and present. Robinson’s World Atlas of Wine co-author, Hugh Johnson, calls this an “outstanding traditional estate in Loiben” which makes “delicate, fragrant Riesling and complex Gruner Veltliner from Loibenberg and Schütt vineyards, and legendary, long-lasting Vinothekfüllung.”

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***“I can’t think of too many better ways to start a meal than with a Riesling, and just about anything from Austria’s star producer Emmerich Knoll is as great a place to start as any.” Decanter contributor Ian D’Agata.***

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As well as some memorable back vintages, we have wines from 2013, an exceptional harvest that prompted Robinson to write: “The sheer class of Austrian wines continues to amaze me. It was a pleasure to taste the 2013s, a small but very successful vintage which showed a return to a cooler, more classic weather conditions, producing wines generally high in both extract and acidity.”

We hope you will take the opportunity to refresh your memory when it comes to this white-wine legend - and introduce others to what Jancis Robinson calls the “incomparably consistent and intense style of Emmerich Knoll’s wines”.



## GRÜNER VELTLINER



### 2013 Emmerich Knoll Grüner Veltliner Steinfeder RRP \$33

89 points. **Falstaff** 2014

### 2013 Emmerich Knoll Grüner Veltliner Federspiel RRP \$41

89 points. **Falstaff** 2014

### 2013 Emmerich Knoll Grüner Veltliner Loibenberg Smaragd RRP \$76

Smoke, riches and marked concentration – so much so that this wine is really quite heavy. 17/20 **Jancis Robinson** June 2014

### 2012 Emmerich Knoll Grüner Veltliner Loibenberg Smaragd RRP \$83

Riper fruit nose than the Schütt 2012, citrus and white pepper still there but also a touch of apricot and blossom. Tighter and crisper on the palate, still intense but less broad and rich in the mouth but more gentle. 17/20 **Julia Harding MW, jancisrobinson.com** July 2014

A subtle peach fragrance is lifted by nuances of herbal spices, white pepper and wet stone. Despite its considerable power and complexity, this wine remains comparatively light on its feet thanks to its subtle acidity and firm mineral core. A well-balanced wine with surprising intensity and persistence, this is one of the most impressive of Knoll's grüner veltliners. 92 points. **Joel B. Payne, Vinous Media** December 2013

Bold, rich and ripe, showing unctuous and complex flavors of peach cobbler, baked apple and dried pear, flanked by notes of dried mango and pineapple. Features crème brûlée hints midpalate, with dried apricot and golden raisin details lingering on the finish. Drink now through 2022. 93 points. **Kim Marcus, Wine Spectator** March 2013

The Knoll 2012 Grüner Veltliner Smaragd Loibenberg delivers an alliance of sweet pea with rich, cardamom and nutmeg-tinged peachy fruit that is characteristic of this bottling in ripe vintages. A hint of stone serves as a fascinating counterpoint in a polished, sustained, very slightly warm finish. Plan to follow this through 2025 and anticipate some further complexity emerging from today's already impressive performance. 92 points. **David Schildknecht, Wine Advocate** April 2014

### 2013 Emmerich Knoll Grüner Veltliner Auslese (500ml) RRP \$83

### 2013 Emmerich Knoll Grüner Veltliner Schütt Smaragd RRP \$83

Very broad and rich. Lovely stuff! Smoky. Cask sample. Very persistent. Drink 2014-2020. 17.5/20 **Jancis Robinson** June 2014

### 2011 Emmerich Knoll Grüner Veltliner Schütt Smaragd RRP \$83

Fennel and ginger add spice to the aroma of honeydew melon, with notes of honey, pear blossom and minerals contributing complexity. Smooth and rich in texture, with vibrant acidity giving balance to the wine. Ripe apple, pineapple and yellow plum flavors linger sweetly on the long, firm finish. 92 points. **Joel B. Payne, Vinous Media** December 2013



*A lively floral note emerges amid the rich, lush flavors of dried peach, baked apple and grapefruit. Firmly structured, with notes of salted almond and white pepper lingering on the ripe and slightly honeyed finish. Drink now through 2020. 92 points. **Kim Marcus, Wine Spectator** March 2015*

**2013 Emmerich Knoll Grüner Veltliner Vinothekfüllung Smaragd**

**RRP \$101**

**Magnum RRP \$310**

*Deep gold. Creamy, satisfying. Polished. 18/20 **Jancis Robinson** June 2014*

**2012 Emmerich Knoll Grüner Veltliner Vinothekfüllung Smaragd**

**RRP \$101**

*Restrained on the nose, hinting at rich mango and peach, along with subtle tobacco and white pepper. Despite its warmth, muscle and opulence, the overripe apricot extract remains agile owing to the wine's finely chiseled structure. More opulent than elegant, this veltliner will be much more interesting five years down the road. At present, I prefer Schutt and Loibenberg. 92 points. **Joel B. Payne, Vinous Media** December 2013*

*This races across the palate, offering a rich mix of baked apple, dried pineapple and roasted peach flavors that are full of exotic spicy notes. Well-extracted, showing hints of grapefruit peel that glide into the powerfully creamy finish, which ends with nuances of white chocolate. Drink now through 2026. 95 points. **Kim Marcus, Wine Spectator** March 2013*

**2011 Emmerich Knoll Grüner Veltliner Vinothekfüllung Smaragd**

**RRP \$101**

*Hazelnut, tobacco and white peach on the rich, honeyed nose. Highly concentrated and tightly knit, with a supple acid structure. Juicy apricot and nougat flavors carry through to a palate-saturating finish. Offers excellent potential. 91 points. **Joel B. Payne, Vinous Media** December 2013*



**2010 Emmerich Knoll Grüner Veltliner Vinothekfüllung Smaragd RRP \$101**

*Knoll's 2010 Grüner Veltliner Smaragd Vinothekfüllung – originating as usual in Kreutles, Loibenberg and Kellerberg – signals its saline, alkaline mineral traits already in the nose, along with suggestions of kelp, green bean, rhubarb, burley tobacco, succulently sweet pear and quince. There is an almost red wine sense of tannic structure and an ore-like as well as bittersweet herbal undertone to this wine's rich palate performance and it finishes with terrific energy, diversity, and sheer length, incorporating mouth-watering salinity and an invigorating, smoky bite of Szechuan pepper. I can't recall a more promising Knoll Vinothek bottling, which considering that until late October it was assumed they wouldn't even attempt one this vintage, is a pretty strong testimony to the weather's turn-around and to this family's tenacity. Expect this to stand up to two decades of aging. Incidentally, it weighs in at almost exactly 14% alcohol, and as such represents the upper-bound for Knoll 2010s. 94-95 points. **David Schildknecht, Wine Advocate** October 2011*

**2009 Emmerich Knoll Grüner Veltliner Vinothekfüllung Smaragd RRP \$101**

**2007 Emmerich Knoll Grüner Veltliner Vinothekfüllung Smaragd RRP \$101**

*Medium yellow-green. Complex, lightly botrytized bouquet of ripe, honey-drizzled apple, tobacco*



and black bread. Juicy in the mouth, with a sweet impression of extract. Despite its tremendous concentration, this wine is by no means a muscular brute, but rather makes a thoroughly athletic impression. Abundant minerals and tobacco linger on the finish. Although quite approachable, this should continue to evolve positively in bottle over the next five years and age easily until 2022. 94 points. **Peter Moser, Vinous Media** November 2008

Knoll's 2007 Grüner Veltliner Smaragd Vinothekfüllung – which originates in Kreutles, Loibneberg and Kellerberg – features the rhubarb and beet that are so common this vintage, along with lentil, roasted red pepper, and green herbs. At once voluminous and energetic, this wine really gains steam as it crosses the palate, exhibiting a striking depth of ore-like, pungent, peaty, peppery minerality that impinges with tactile intensity. It lacks the sweetness of fruit possessed by this year's Schütt and Loibenberg, but sheer force may well make this (as the Knolls anticipate) the better keeper, perhaps worth holding a decade or more. 90-91+ points. **David Schildknecht, Wine Advocate** February 2009

## **RIESLING**

### **2013 Emmerich Knoll Riesling Federspiel RRP \$43**

89 points. **Falstaff** 2014

### **2011 Emmerich Knoll Riesling Loibenberg Riesling Smaragd RRP \$83**

Complex bouquet exhibits ripe yellow peach, mango and lime, with a hint of flinty minerality. Complex and juicy on the palate, with an apricot flavor framed by almost lemony acidity. Herbal notes linger on the finish, which is highlighted by lime zest and wet slate. 90 points. **Joel B. Payne, Vinous Media** December 2013

### **2009 Emmerich Knoll Riesling Loibenberg Riesling Smaragd RRP \$73**

### **2011 Emmerich Knoll Riesling Kellerberg Smaragd RRP \$91**

Seductive aromas of ripe peach, subtle acacia honey and mandarin orange. More exotic on the palate, with papaya and lime added for good measure, both lifted by slightly herbal acidity. Finishes with a rocky minerality. 91 points. **Joel B. Payne, Vinous Media** December 2013

### **2007 Emmerich Knoll Riesling Kellerberg Smaragd RRP \$86**

I can't think of too many better ways to start a meal than with a Riesling, and just about anything from Austria's star producer Emmerich Knoll is as great a place to start as any. Knoll's 2007 Ried Kellerberg Dursteiner Smaragd Riesling is drinking beautifully, offering exotically ripe aromas and flavors of mandarin orange, ripe peach and cardamom. It's a rather Rubenesque beauty, concentrated and full-bodied, but with enough lively acidity to keep it in balance. Its finishing notes of smoky minerals match well with the complex Parmigiano dish and it has enough sweetness to stand up to the "almost too much of a good thing" foie gras dish (if you've never seen or eaten a foie gras popsicle look-alike, this is the place!). Though this Riesling is likely to be long-lived, Knoll's Kellerberg Smaragd always strikes me as approachable earlier than its Schütt stablemate, and especially so in 2007. 93 points. **Ian D'Agata, Vinous Media** December 2014

### **2013 Emmerich Knoll Riesling Schütt Smaragd RRP \$103**

#### **Magnum RRP \$310**

Creamy, salty, essence of Wachau restraint. Drink 2015-2026. 17.5/20 **Jancis Robinson** June 2014





### 2012 Emmerich Knoll Riesling Schütt Smaragd RRP \$103

*Slightly woody (not oaky) nose, attractively sour, dry and very primary on the palate. Earthy, extremely mineral, power and intensity without immediate fruit flavour. Impressive rather than alluring at the moment. 17.5+/20 **Julia Harding MW, jancisrobinson.com** February 2014*



*Captivating bouquet of vineyard peach, apricot blossom and wild spices. Juicy lime and passion fruit flavors are highlighted by crushed minerals and framed by crystal-clear, highly refreshing acidity. A wine with excellent inner balance; vibrant stone fruits dominate the appetizingly long finish. Arguably the finest of the rieslings here. 93 points. **Joel B. Payne, Vinous Media** December 2013*

*Rich, lush and full of juicy pear tart, ripe apple and blood orange flavors, supported by fresh acidity. Open-textured yet full of finesse, and matched to a vibrant minerality and a plush spiciness. Lanolin and beeswax notes add a hint of exoticism to the long finish. Drink now through 2022. 93 points. **Kim Marcus, Wine Spectator** March 2015*

*Lean for a Wachau wine of its vintage, the Knoll 2012 Riesling Smaragd Schutt exhibits stimulating brightness and admirable clarity with sage, marjoram, black pepper and stone glimpsed through a matrix of apple and lime, leading to a lingering and refreshing, intriguing though very slightly warm finish. I imagine this bottling being worth following through 2020. 91 points. **David Schildknecht, Wine Advocate** April 2014*

### 2011 Emmerich Knoll Riesling Schütt Smaragd RRP \$103

*Grapefruit nose – really racy. Masses of ripe fruit and great lively acidity. Lovely stuff with great energy. 18/20 **Jancis Robinson** June 2013*

*Extraordinary bouquet combines intense flinty minerals, cracked pepper, pineapple and apricot blossom. Discreet notes of acacia honey and smoke continue on the palate. Complex and almost voluptuous for a riesling, with an intense, almost salty minerality. Excellent potential. 92 points. **Joel B. Payne, Vinous Media** December 2013*

*This explosively fruity white delivers concentrated notes of peach cobbler, apple tart and lemon meringue that are broad and lush. Unctuous, presenting a deft blend of mineral and lightly smoky flavors. Custard and white chocolate accents fill the long, rich finish. Drink now through 2024. 94 points. **Kim Marcus, Wine Spectator** March 2015*

### 2010 Emmerich Knoll Riesling Schütt Smaragd RRP \$103

*Gloriously complex already even though there is still some primary citrus freshness. Stony. Very rich on the palate, amazing concentration that is lifted high by piercing acidity. Aftertaste is still mineral but also some orange zest. Lonnngg and wonderful. 18/20 **Julia Harding MW, jancisrobinson.com** February 2012*

*Smoky and crushed stone overtones along with honeysuckle and lily scent the Knoll 2010 Riesling Smaragd Schutt, whose persistent inner-mouth floral perfume is matched by diverse, subtle*

mineral shadings suggesting stone, iodine, and peat. White peach and lime lend irresistible juiciness to a vibrant finish of almost kaleidoscopically complex flavor interplay. This at once superbly nuanced and outgoing Riesling ought to be a joy to follow over the next ten or a dozen years. 92-93 points. **David Schildknecht, Wine Advocate** October 2011

**2007 Emmerich Knoll Riesling Schütt Smaragd RRP \$103**

Pale yellow-green. An extraordinary bouquet combines intense flinty minerals and pepper, pineapple and apricot jam, along with discreet notes of honey and smoke that continue onto the palate. Highly complex and downright voluptuous for a riesling, with a minerality so intense that it leaves a salty impression on the palate. This wine should open fully within a year or two and continue to offer tremendous drinking pleasure for many years to come. 95 points. **Peter Moser, Vinous Media** November 2008

The Knoll 2007 Riesling Smaragd Schutt smells of tangerine, lemon oil, white peach, along with pungent suggestions of quarry dust. Glossy in texture, rich in ripe orchard fruitiness, and brightly citric, this sassy yet seductive wine finishes long on peach, nut oils, and luscious, diverse citrus, accented by cyanic peach pit, white pepper, and crushed stone. A superbly concentrated Schutt, it should merit at least 7-9 years' cellaring. 93-94 points. **David Schildknecht, Wine Advocate** February 2009

**2013 Emmerich Knoll Riesling Vinothekfüllung Smaragd RRP \$118**

**Magnum RRP \$372**

**2012 Emmerich Knoll Riesling Vinothekfüllung Smaragd RRP \$118**

An ethereal Riesling, showing a vibrant minerality to the open-textured flavors of baked apple and pear, accented by notes of dried pineapple and mango. Quite honeyed midpalate, with a finish that echoes lemon curd, custard and spice. Rich and compelling. Drink now through 2022. 93 points. **Kim Marcus, Wine Spectator** March 2015

There is an aura of sweetness – in aroma as well as on the palate – to the Knoll 2012 Riesling Smaragd Vinothekfüllung that sets it apart from other Rieslings in this collection. Ripe peach and kumquat incorporate the piquancy of their pit and rind, then join brown spices on a glossy, oily, slippery-rich palate before finishing with bittersweet persistence augmented and tempered by saliva-liberating, prolonging salinity. “The basis for this,” explains Knoll Sr., “is a parcel high-up in the Loibenberg which we usually pick for Federspiel or even Steinfeder. But while other Riesling parcels didn’t gain much after a certain point, this one ended up with the highest must weight of all. Mind you, it was picked rather late and with a bit of botrytis.” I suspect – its designation as “vinothek bottling” notwithstanding – that this will be best enjoyed by 2018. 91 points. **David Schildknecht, Wine Advocate** April 2014

**2011 Emmerich Knoll Riesling Vinothekfüllung Smaragd RRP \$118**

**2010 Emmerich Knoll Riesling Vinothekfüllung Smaragd RRP \$118**

97-99 points. **Falstaff**

Consisting largely of fruit harvested in mid-November from Loibenberg, the Knoll 2010 Riesling Smaragd Vinothekfüllung is loaded with succulently ripe fig and white peach; glazed with quince preserves; mingled with smoky dark tobacco; and suffused with invigoratingly peppery mineral



*impingement and saliva-drawing salinity. This is an example of leaving behind close to the limit (for Smaragd) in residual sugar and thereby enhancing the lusciously ripe aspects of a 2010 without engendering any conflict with the wine's quickening acidity. The expansive, persistent finish practically glows, with pepper, tobacco, brown spices, and black tea adding depth and counterpoint to its rich fruit. I'd plan on following it for a dozen, or perhaps more years. David Schildknecht, Wine Advocate 91-92 points. October 2011*

**2009 Emmerich Knoll Riesling Vinothekfüllung Smaragd RRP \$118**

**2007 Emmerich Knoll Riesling Vinothekfüllung Smaragd RRP \$118**

*Medium green-yellow. Delicate blossom honey and inviting apricot jam comprise a youthfully coy nose. Juicy and elegant on the palate, with spicy botrytized notes of honey and pumpernickel. Quite creamy in texture, with the wine's luscious residual sweetness nicely leavened by vibrant acidity and abundant minerality. Salty minerals and spicy fruit linger long on the finish. Although this wine is much more approachable than the Schutt today, it is no less capable of aging. Drink now to 2022. 94 points. Peter Moser, Vinous Media November 2008*

*Featuring fruit from the Loibenberg, with small contributions from Schutt and Kellerberg, the Knolls' 2007 Riesling Smaragd Vinothekfüllung is dominated by ripe peach with pungent brown spices and white pepper. A rich, savory mineral and meat note wells up, a bit Chablis-like, amid its glossy and opulent palate display, and it finishes with considerable force, if also a touch of heat from its roughly 14% alcohol. I simply have not yet been convinced (but much more tasting is necessary, as my experience is largely with mature Loibenberg and Schutt bottlings) that the increase in richness and size encountered with this and many other Knoll Vinothek bottlings is truly conducive to more appropriately cellaring the wine, let alone to its being longer-lived. I would favor planning to drink this big boy over the next 5-7 years. 91-92 points. David Schildknecht, Wine Advocate February 2009*



WINE	RRP
<b>GRÜNER VELTLINER</b>	
2013 Grüner Veltliner Steinfeder	\$33
2013 Grüner Veltliner Federspiel	\$41
2013 Grüner Veltliner Loibenberg Smaragd	\$76
2012 Grüner Veltliner Loibenberg Smaragd	\$83
2013 Grüner Veltliner Auslese (500ml)	\$83
2013 Grüner Veltliner Schütt Smaragd	\$83
2011 Grüner Veltliner Schütt Smaragd	\$83
2013 Grüner Veltliner Vinothekfüllung Smaragd	\$101
2013 Grüner Veltliner Vinothekfüllung Smaragd - <i>magnum</i>	\$310
2012 Grüner Veltliner Vinothekfüllung Smaragd	\$101
2011 Grüner Veltliner Vinothekfüllung Smaragd	\$101
2010 Grüner Veltliner Vinothekfüllung Smaragd	\$101
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<b>RIESLING</b>	
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