



***" A new journey to be started. A new promise to be fulfilled. A new page to be written. Go forth unto this waiting world with glass in hand, all you wine lovers, the open bottle awaits. Be creative. Be adventurous. Be original. And above all else, be brave. For knowing wine is your greatest ally, your greatest tool. Use it wisely." - Wonder Woman (Kind of...)***

SATURDAY, JUNE 26, 2010

Laurenz V Gruner Veltliner Tasting

## Laurenz V Gruner Veltliner Tasting



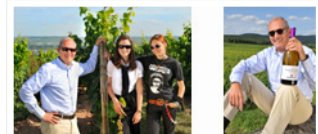
When the call came through on our direct WOW Line extending an invitation to a dinner hosted



by the famous Austrian wine maker, Laurenz Moser V, only three quarters of us were able to accept due to previous arrangements. It had been a while since we had been to a structured wine dinner together and even though Jules was missing it, the idea of having dinner with a member of the legendary Moser family had us all excited. Laurenz is the grandson of Professor Dr. Lorenz Moser III, the man who introduced the high trellising system, named after him which changed vine-growing across Europe and greatly improving the quality of Grüner Veltliner. In a nutshell, his grandfather is some what of a legend in the wine business....

Grüner is an indigenous grape of Austria and the most widely planted variety in Austria with most of it's success occurring in the north-east of the country. Laurenz concentrates solely on this grape and is committed to creating a dry white in many different styles of which we saw clearly the other night.

Upon arriving we tried the Laurenz V "Sunny" 2009 so named after one of his twin daughters(both pictured below), Anna. He explained to us that the style reflected her personality hence the name. It was fresh and as he put it himself "fun" and not too serious a wine although the typical varietal flavours were present such as peppers and tropical fruits; perfect as our aperitif.



With the starter of salmon, crab and fennel salad we enjoyed the Singing 2009 which is called after his other daughter, Sophie who is involved in

the business. Both the Singing and Sunny are treated identically with the grapes just coming from different areas. I found the Singing to be slightly less zippy than the Sunny with more floral notes to it and a little rounder. We also tried the Friendly 2008 so called after his wife, we presume!Thjis had quite a burgundy nose to it, tropical notes which were soft and elegant on the palate with a certain creaminess



### WELCOME TO WOW!

The adventures of the Women of Wine... Wow...! Here we were, all together, doing what we love. A world class mobile tasting unit cleverly disguised as four smart ladies dedicated to the task in hand... We will visit different countries, vineyards, restaurants, bars, clubs, kitchens, couches even patios! All in pursuit of the holy grail, the next lovely glass of wine, that glass which we can share with the world - through this blog of ours... Four friends in the wine business, different ages, different styles, different personalities... but with one simple thing in common. A love of wine... We will source it, we will taste it, we will talk about it, we will write about it... But most importantly... we will drink it... For you.... Join us weekly here on this blog, We'll be waiting!! Evelyn, Clare, Ruth & Julie!

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- [Austria](#) (2)
- [Available at cellars](#) (21)
- [Available at Deveney's](#) (16)
- [Available at Jus de Vine](#) (13)
- [Available At The Vintry](#) (24)
- [Budget Wines](#) (6)
- [champagne](#) (2)
- [Chilean Wines](#) (8)
- [Clare](#) (24)
- [comedy](#) (11)
- [education](#) (6)
- [evelyn](#) (25)
- [France](#) (7)
- [Italy](#) (14)

and a spiciness to the finish.

I chose the Roast Loin of Pork with apricot and sage stuffing which worked amazingly well with the Silver Bullet 2008. This was somewhat of a privilege to try as not only is it relatively new to the range but also unfortunately not available to purchase in Ireland.

It comes in a 50cl bottle which as Lenz explained to us is the ideal size for ladies lunching! Average age of vines for this particular wine is 35 years old and 40% of the wine is left in contact with the skins during fermentation as with red wine, something he learnt from his time working with Mondavi. This produces a deeper coloured white which has a certain nutty character to it and a fuller palate which worked well with the pork. There were also 2 vintages of the Charming served with this course, the 2007 & 2008. This wine is selected only from the best vineyards and is left on the lees for 6 months. I preferred the 2007 of the two as I found it to have more body yet still holding on to its freshness. A buttery nose, could be confused as oak even though stainless steel was used. Minerality and spice on the palate with more citrusy flavours possibly grapefruit.



We had a gorgeous selection of Irish cheeses to finish the meal off and even older vintages of the Charming which blew the theory of Grüner being a youthful wine right out of the water! The 2005 was still very zippy and had plenty of youthful acidity. Round tropical fruits on the palate but with some lemon in the background somewhere. The 2004 was the star of the night as far as I am concerned. Golden in colour with a fresh nose of pineapples and subtle vanilla. On the palate there is honeyed fruit with that typical gruner spiciness and possibly a good alternative for the Burgundy-drinker. The 2005 came across way more youthful than the '04 which might have something to do with the fact that the latter was under cork whereas the former is stelvin so it is ageing at a slower rate. It was a really interesting and enjoyable night with great food, fantastic wines and superb company.

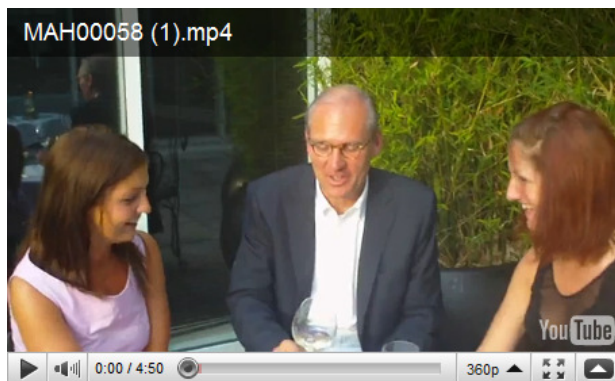
I had heard it being said that Grüner is set for world domination, knocking Pinot Grigio off its perch on the way to the top, Lenz is obviously firmly behind this and after seeing the diversity of this grape and the quality of these wines, Cellars will be too. Grüner is like an "all in 1" grape; in its youthful form it sits nicely as an alternative to Sauvignon blanc, with a bit of lees ageing will really do IT for the Burgundy drinker and all along has the drinkability to suit the Pinot Grigio gluggers.

All together now ...GRÜNER, GRÜNER, GRÜNER....!!!

Till Next time



**Clare**  
CELLARS, NAAS ROAD



Posted by WoW Girls at 8:18 PM

Labels: Austria, Available at cellars, Available at Deveneyns, Available At The Vintry, Clare, FOOD MATCHES, Quirky Grape Varieties, Ruth, vblog, white wines

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- [N.Rhone](#) (1)
- [New Zealand](#) (6)
- [Port](#) (1)
- [Portugal](#) (2)
- [red wines](#) (30)
- [rose wines](#) (3)
- [Ruth](#) (17)
- [sherry](#) (1)
- [South African](#) (2)
- [Spain](#) (13)
- [sparkling](#) (8)
- [USA](#) (1)
- [vblog](#) (7)
- [white wines](#) (26)
- [WoW Gazette](#) (6)

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  - ▶ [July](#) (17)
  - ▼ [June](#) (7)
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WoW Girls said...

Clare,

It is interesting that you observe that...Both the Singing and Sunny are treated identically with the grapes just coming from different areas....because as Laurenz mentioned when we met him his two daughters are twins but not identical and with very different personalities.

Evelyn

July 1, 2010 11:15 AM

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