

Claude Kolm's

THE FINE WINE REVIEW

VON OTHEGRAVEN

2007 TROCKEN	93/A
2007 FEINHERB	88/A
2007 MAXIMUS	91+/A
2007 KANZEM ALTENBERG EL GG	94(+)/A
2007 WILTINGEN KUPP	92+/A-
2007 OCKFEN BOCKSTEIN	92(+)/A-
2007 WILTINGEN KUPP KABINETT FEINHERB	93/A+
2007 KANZEM ALTENBERG KABINETT	93+/A+
2007 OCKFEN BOCKSTEIN KABINETT	93/A+
2007 OCKFEN BOCKSTEIN SPÄTLESE	93(+)/A
2007 KANZEM ALTENBERG SPÄTLESE ALTE REBEN EL	95(+)/A+
2007 KANZEM ALTENBERG SPÄTLESE EL (AUCTION)	96/A+
2007 OCKFEN BOCKSTEIN AUSLESE	94(+)/A
2007 KANZEM ALTENBERG AUSLESE EL	96(+)/A
2007 KANZEM ALTENBERG EISWEIN EL	97/A-

Some producers in the Saar will tell you that the greatest vineyard in the Saar is not Scharzhofberg, but the Kanzem Altenberg, the majority of which is owned by this estate. Until not terribly long ago, the estate was in the hands of an aged woman and not especially well-run. The estate's succession passed to her niece, Dr. Heidi Kegel, who gave up her medical practice to return to the estate, which sits at the foot of the Altenberg. The results in 2007 are nothing short of magnificent. Harvest here took place from mid-October to mid-November. A wine not to miss, should you come across it, is the QbA *trocken*. The wine has wet stone aromas, and in the mouth is exciting for the acidity and the stony, pure flavors with great energy and rigor. It is fully dry. This is classic Saar Riesling. Stated alcohol: 12.0%. Last digits of A.P. Nr.: 14 08. The *feinherb* is leesy and mineral in the nose and is mostly dry in the mouth with energy but to me, lacks the same level of energy, the bite, and the clarity of the trocken. 10.5% stated alcohol. Last digits of A.P. Nr.: 13 08. The *Maximus* is a dry wine made 70% from Altenberg grapes, 20% from Bockstein, and 10% from Wiltinger Kupp, roughly reflecting the estate holdings. Normally, the grapes are picked at Spätlese quality and the wine apparently is quite popular in restaurants. The nose is leesy with red and yellow plum fruit. In the mouth, the wine has a good attack with lively acidity, minerality and yellow plum fruit. It needs a half year or a year to come into focus but shows plenty of depth and purity. 11.5% stated alcohol. Last digits of A.P. Nr.: 12 08. From pure Devonian slate, the *Kanzem Altenberg Grosses Gewächs* is a breathtaking wine with a deep, stony Saar nose. It is relatively ripe in the mouth, but chewy, intense, and deep with plenty of stoniness. A Saar prototype that will silence your guests when you serve it in 5-6 years. 13.0% stated alcohol. Last digits of A.P. Nr.: 22 08. The *Wiltingen Kupp* is dusty and stony in the nose, and is riper on the palate showing some residual sugar. It will be good with food. 12.0% stated alcohol. Last digits of A.P. Nr.: 19 08. The *Ockfen Bockstein* is mineral and stony in the nose. In the mouth, it shows Bockstein's round, acidic attack with some sweetness that mostly manifests itself as roundness. 12% stated alcohol. Last digits of A.P. Nr.: 20 08. The *Wiltingen Kupp Kabinett feinherb* is very stony and very Saar in the nose. In the mouth, the wine has a lovely acidic attack with no sweetness, the sugar serving only to broaden the texture. One feels as though this is a wine carved in stone, think of the great Gothic sculptures on the façades of Chartres or Rheims cathedrals and there is some flinty spice here, too. Although labelled feinherb, the wine tastes essentially dry. 10.5% stated alcohol. Last digits of A.P. Nr.: 11 08.

In the fruity style, the *Kanzem Altenberg Kabinett* has classic spicy, flinty, stony aromas, followed in the mouth by a chewy texture with fruitiness, depth, and stoniness -- again carved out of stone like Gothic sculpture -- but this still tastes quite dry with depth, purity, and classic Saar rigor. 9.5% stated alcohol. Last digits of A.P. Nr.: 16 08. The *Ockfen Bockstein Kabinett* is stony in the nose and mouth with plenty of acidity and mineral yellow fruit flavors. It is superb but needs more time to develop. 9.5% stated alcohol. Last digits of A.P. Nr. 17 08. The *Ockfen Bockstein Spätlese* is very stony and dusty in the nose and round and plum with opulent yellow fruit in the mouth. This a rich wine but still remains a balanced Spätlese. 7.5% stated alcohol. Last digits of A.P. Nr.: 9 08. Von Othegraven's *Kanzem Altenberg Spätlese alte Reben* has great nobility to go with the botrytis in the nose. The yellow plum and nectarine flavors are very clear, pure, and long and there is great attack here. 7.5% stated alcohol. Last digits of A.P. Nr.: 7 08. The *auktion Kanzem Altenberg Spätlese* has great depth and purity. Because of the acidity, it does not appear as sweet as the preceding wine, but it is noble with golden, red, and dark fruit. It is a great wine. 7.0% stated alcohol. Last digits of A.P. Nr.: 6 08. The *Ockfener Bockstein Auslese* is pure, honeyed, smooth, deep, and fine -- a classic. 7.0% stated alcohol. Last digits of A.P. Nr.: 5 08. The *Kanzemer Altenberg Auslese* has honeyed botrytis aromas. In the mouth, the wine is pure, nervy, deep, and honeyed with lovely acidic support. For the moment, it is less open than the Bockstein Auslese, but also shows greater potential. 7.0% stated alcohol. Last digits of A.P. Nr.: 4 08. Finally, the *Kanzem Altenbaerg Eiswein* is stony in the nose. In the mouth, there is botrytis evident from the honeyed flavors, which I generally do not prefer in Eiswein, but the cutting acidity supports it, although making this more like a Beerenauslese than an Eiswein in type. Importer: Michael Skrunik Wines, Syosset, New York.