

**GREAT WINE SEMINAR 2004**

**WEINGUT EGON MÜLLER-SCHARZHOF**

*Presented by Egon Müller*

**Scharzhofberger Kabinett 2001 \*\*\*(\*)**

*Intense, bright and youthful aroma of pear, green apple and honeysuckle. The palate is focused and tightly wound with noteworthy weight for a Kabinett. Has great tension and an incisive spinal column of acidity.*

**Scharzhofberger Kabinett 2002 \*\*\*(+)**

*Clean, direct nose of green apple and soil inflections. Very primary and very pure in the mouth with a brilliant, clean delivery. Must be cellared.*

**Scharzhofberger Kabinett 2003 \*\*\*(+)**

*By comparison with the first two vintages, this seems almost exaggerated in the aroma with ripe pineapple and pear. A ripe, noticeably sweet impression on the palate. Explosive fruit. Very natural and pure but large-scaled for the Saar, reflecting high must weight and somewhat lower acidity. 45 g/l RS.*

**Scharzhofberger Kabinett 1997 \*\*\*(\*)**

*Clean, noteworthy depth with green apple and a faint apple note. The palate is opening and broadening with good weight and expression. There are lingering notes of apple, pear and soil accents.*

**Scharzhofberger Kabinett 1990 \*\*\*(\*)**

*Remarkably undeveloped and largely closed with an oily-slate note. Evident richness in the mouth defined by firm acidity. Reveals modest development toward finale with a suggestion of apple tart and quince.*

**Scharzhofberger Spätlese 2003 \*\*\*\*(+)**

*Beautiful pure fruit with more complexity than '03 Kabinett. Stunning purity on the palate. Fabulous finish with a unique expression of the vine in flower! Sweet and rich, but so well-balanced. 80 g/l RS.*

### **Scharzhofberger Auslese 1959 \*\*\*(+)**

*Slightly yellow gold, but not an advanced color. Baked apple with an oily note to the nose. Lovely texture in the mouth. Has reached a wonderful point of maturity, yet is not at all tired. According to Egon Müller, has a similar statistical profile to the '03 Spätlese.*

### **Wiltinger braune Kupp Auslese 1989, Le Gallais (companion property) \*\*\*\***

*Yellow gold color. Very fine, very subtle aromatics. Gentle, refined and balanced palate. Lasting but so delicate. This offers marvelous finesse and seems to have reached an ideal point.*

### **Scharzhofberger Auslese 1971 \*\*\*\*\***

*Darker yellow gold. Much more evolved nose revealing a buttery aspect and suggestion of nuttiness. Delicious honeyed taste and perfect equilibrium! Underlying sweetness is not prominent. A fine, elegant acidity balances the richness. Illustrates how top-flight German Rieslings can develop when they are given sufficient cellaring.*

### **Scharzhofberger Auslese Goldkapsel 1999 \*\*\*\*(\*)**

*Very fine, intense and pure aroma exhibiting a mélange of apple, pear, white peach and apricot. Very intense taste with elevated sweetness. This is strikingly pure and reveals the influence of 100% botrytis in its concentration and faint mushroom note at the very end.*

### **Scharzhofberger Auslese Goldkapsel 1976 \*\*\*\*\***

*Deeper golden yellow. Intense, deep and honeyed nose. Ripe and very full palate. Honeyed sweetness framed by bracing acid backbone. An intense, arresting wine that will continue to develop and no doubt gain subtlety with time.*

### **Scharzhofberger Eiswein 2002 \*\*\*\*(\*) !**

*Yellow gold color. Penetrating aroma, still very undeveloped and showing peach, ripe apple and soil inflections. Incredible focus and intensity on the palate. Stunning concentration with a razor's edge of acidity. A great example, years away from being approachable.*

**Scharzhofberger Eiswein 1983 \*\*\*\*\***

*Dark antique gold to the eye. The nose is much heavier and more evolved than any others. By contrast, the taste is incredibly intense and balances a fleshy feel with very, very high acidity. Gorgeous flavors of baked apricot and fig. Mature in its expression.*

**Scharzhofberger Trockenbeerenauslese 1959 \*\*\*\*\***

*Pale tawny yellow color with a green rim. The nose is quite mature, dominated by baked apple and nuttiness with a volatile lift. The palate is similarly well-developed, offering crème brûlée, butter and nut flavors. Sweet, but not overly so at this stage, with a wonderful aftertaste of buckwheat honey. A noble 45-year old wine at its apogee.*

