



WINES REVIEWED FOR THE MARCH 2010 ISSUE

AUSTRIAN REDS

87 Beck 2008 Zweigelt (Burgenland); \$20. Fresh, fruity and juicy, this is a bright expression of Zweigelt. It is packed with red cherry and currant flavors, lively balanced acidity and a delicious warm finish. Screwcap.

89 Beck 2007 Heideboden (Burgenland); \$29. A complex blend of Zweigelt, Blaufränkisch, St Laurent and Cabernet Sauvignon produces a surprisingly open, generous wine. The tannins are ripe, juicy and fresh, the fruit shows intense red berry flavors and there is a touch of attractive spice.

90 Beck 2007 Pinot Noir (Burgenland); \$50. It is easy to find the varietal character here, in a wine that has plenty of red cherry juice and tannins that spread well through the wine. It is on the jammy side of Pinot Noir, ripe, full of strawberry juice, but always with tannins present.

93 Beck 2006 Altenberg Blaufränkisch (Burgenland); \$60. This is Judith Beck's flagship wine, a single vineyard Blaufränkisch, firmly tannic, solid, chunky, but still keeping a wonderfully perfumed character. The fruit is very pure, black berry juice dominant, along with acidity. Impressive and worth aging. *Cellar Selection.*

