

EUAN MCKAY

· ESTABLISHED · 1996 ·

WINE MERCHANT

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MAX FERDINAND RICHTER 2007

“Neither quality nor quantity was lacking – we are totally happy. The high summer temperatures in April augured well for another great vintage. There was not a single day when temperatures fell below 20° C. Record sunshine hours supported by early spring humidity caused the vines to grow rapidly and led to the earliest flowering since the legendary 1921 vintage. By the end of May the development of the vines was four weeks ahead of usual. Thereafter, there was a normal summer and an early autumn, interrupted by a short heat wave in the middle of July. The development of the vines and the ripening of the grapes was ideal – not too much heat but sufficient rain and sunshine that promised an early start for picking.

We began with the pre-harvest picking of Riesling on the 1st of October and sunny, dry conditions with cool nights continued throughout the month. The grapes were ripe and extremely healthy, in contrast with those of 2006.

We picked grapes for the entire spectrum of styles from Qualitätswein right up to Trockenbeerenauslese. All that is left are the grapes for Eiswein in the Mülheimer Helenenkloster vineyard, awaiting a deep frost to complete the vintner’s joy. The 2007 vintage might be compared in quantity and in quality with the splendid 1983 vintage.”

From Dr Dirk Richter’s 2007 Vintage Report, November 2007



The 2007 Richter’s – Classic dancing Mosel Kabinett’s

Riesling in its purest, most exciting and vibrant expression is encapsulated in this welcome return of classic Mosel Kabinett’s. They are wines which literally dance in your mouth with mineral and crystal-like clarity. The balancing act is superb; crunchy fruit characters, lip-smacking acidity and mineral laden wines which are eminently glugable and very affordable.

One of the great contributing factors for this brilliantly vibrant vintage is the time between flowering and picking which was 35 days longer than normal. This allowed the grapes to slowly build their fresh high mineral tartaric acidity.

For the first time in any of the Richter export markets all the Kabinett’s have been bottled under screwcap. The Spatlese’s, Auslese, B.A.s and T.B.A.s will be offered later in the year.

Best Regards,

Euan McKay.

Richter Estate Riesling

Produced entirely from Estate fruit. Juicy, fruity and crunchy like crisp green apple. A fabulous everyday off-dry Riesling with lovely fruit, mineral and acid balance. 9.5% alcohol

Mülheimer Sonnenlay Riesling Kabinett, feinherb

Floral, herby and white nectarine. The palate is juicy and fine with a tight but blossoming structure which explodes in the mouth almost like a sherbet bomb. 11.5% alcohol

Graacher Himmelreich Riesling Kabinett

Fruity, vanilla, poached pear and hints of ginger and nutmeg. The palate delivers superb clarity and detail. It is focused and long as the nectarine and poached pear flavors linger and linger. 8.5% alcohol

Brauneberger-Juffer Riesling Kabinett

Yellow nectarine and peach with some nutty complexity and spice notes. This dances on the palate; lively, juicy, fine and detailed, peachy flavors and a mineral laden zesty long finish. 8.5% alcohol

Wehlener-Sonnenuhr Riesling Kabinett

Spicy and concentrated, almost exotic fruits with wild flowers. The palate shows lovely depth and good richness in a textural framework typically Richter with the loaded mineral finish. 8.0% alcohol

