



# Mosel Fine Wines

"The Independent Review of Mosel Riesling"

By Jean Fisch and David Rayer

## 2005 "10 Years After" Riesling Retrospective



Mosel Fine Wines is a [quarterly publication](#) providing a comprehensive and independent guide to Riesling produced in the Mosel, Saar and Ruwer region and regularly provides a wider view on Riesling produced in other regions.

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The retrospective of the 2005 vintage was based on a [re-sampling of over 150 of the best wines of the vintage](#). It covered dry / off-dry as well as fruity / dessert Riesling wines.

## Highlights of the Vintage

### Weingut Geltz-Zilliken

(Saarburg – Saar)

2005er	Geltz-Zilliken	Saarburger Rausch Riesling Trockenbeereauslese	01 06	Auction	100
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This Auction TBA has yet to be released by the Estate but will make quite a stir when it will! This staggering golden-colored wine starts off with warm yeasty bakery scents. These give way to some pear, orange, pineapple, grapefruit, cinnamon jam and dried fruits. Searing acidity hits the richly sweet palate marked by an intense oily structure with plenty of honey, date and raisin and brings an incredible Eiswein-styled tension to the experience. The grandiose finish is endless and almost painfully intense. This stunner of an effort defies all benchmarks and, in its Eiswein-TBA style, a reference. Lovers of acid will not be able to lay their hands off this. This acidity makes it one to ideally enjoy over the coming decade, even if it will last for longer. But what a stunning off-the-chart effort! Now-2025+

2005er	Geltz-Zilliken	Saarburger Rausch Riesling Auslese lange GK	05 06	Auction	97
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This already yellow-golden colored wine delivers a fascinatingly ripe nose of licorice, ginger and brown sugar infused into a sea of backed pineapple and dried fruits. Electrifying acidity of an Eiswein takes over on the palate and concentrates the intensity of the aromatics. The finish is sharp, focused, with a touch of soothing sweetness coming through in the finish. This admirably complex, racy and focused wine is not for the faint-hearted but, wow, what a great effort! The high level of acidity and already ripe and open aromatics would make us opt to enjoy this wine essentially over the coming decade (and not speculate further). Now-2025

2005er	Geltz-Zilliken	Saarburger Rausch Riesling Auslese GK	07 06	Auction	95
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Lighter in color than the regular Auslese GK out of the Rausch from this Estate, this auction bottling only slowly reveals its complex flavors. At first it is all about elegance with mint, zesty notes of grapefruit and flowers wooing for attention. With air, pineapple, passion fruit, cashew nut, chamomile and star fruit take over. The wine is full of tension yet superbly well balanced as neither the residual sugar nor the acidity dominates the mid-palate. The high level of dry extract makes the wine still slightly compact but the intensity and freshness of flavors are highly impressive. A rather sharp Eiswein styled acidity adds an electrifying side to the long and insanely intense finish. To be on the safe side, the acidity would make us however opt to drink this (with great pleasure!) over the coming decade rather than in two or three. Now-2025

2005er	Geltz-Zilliken	Saarburger Rausch Riesling Auslese GK	08 06		94
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This offers a superb smoky nose with plenty of exotic fruits, mango, pineapple, passion fruit but also honey, apricot, candied grapefruit, white tea and a touch of tar. The wine hits the palate with sweet exotic fruits and gradually develops a rich and creamy texture with notes of honey, toffee and rhubarb. It is only in the finish that some zesty notes (of botrytis) come into play and bring a playful side to the wine. This still youthful wine will be quite a treat at maturity. 2020-2045



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<b>2005er</b>	<b>Geltz-Zilliken</b>	<b>Saarburger Rausch Riesling Auslese</b>	<b>10 06</b>	<b>96</b>
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At its origin, the cask of Auslese AP 10 was earmarked for becoming the auction Spätlese. Having already three Auslese to be auctioned off, Hanno Zilliken got himself talked into selling the cask straight to a Swiss merchant. Well, all we can say is that the Swiss are incredibly lucky to have this floating around in their market! The wine is bright in color and delivers incredibly focused yet complex scents of grapefruit, green herbs, pear and cream, all still wrapped into a blanket of nutty reduction. The balance on the palate is simply to die for and leaves nothing to wish for. There is zest, there is fruit, but, above all, there is incredible aromatic intensity and multi-layered complexity. The finish is smooth, airy and playful. What a stunning wine, which is still far from having reached its plateau! 2020-2035

<b>2005er</b>	<b>Geltz-Zilliken</b>	<b>Saarburger Rausch Riesling Auslese</b>	<b>09 06</b>	<b>Auction</b>	<b>95</b>
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This is still slightly reduced and smoky at first and needs a few minutes to reveal intense yet quite subtle and refined notes of grapefruit, green herbs, apple, mint and a touch of honeyed fruits and, eventually telltale scents of chamomile. It is only on the palate that fine exotic and honeyed fruits and a deliciously creamy and unctuous texture underline the wine's gorgeous richness. The finish is gorgeously intense, powerful and zest and yet all one is left is a sense of airiness. This is still very much primary and needs another couple of years to blossom. What a stunning effort! 2020-2045

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