

HIRSCHVERGNÜGEN 2018 GRÜNER VELTLINER

TASTING NOTE

Attractive aromas of fresh green apples, meadow herbs and a touch of spice. Typical Grüner varietal characters of fruit and spice. Crisp and vibrant wine made for sheer drinking pleasure. Enjoy with friends as an aperitif, with light snacks or cold starters.

12 % alc/vol dry, stainless steel maturation AT-BIO-402, Kamptal DAC

As the name suggests, the Hirsch (meaning deer in English) is an easy drinking style of Grüner Veltliner produced from vines that grow on loess soils. Despite its nimble body, it impresses with its depth, juicy fruit and white pepper spice.

THE 2018 VINTAGE

The 2018 growing season began well. Budding was later than in the previous year after a colder January and February. From March, however, temperatures during the day increased and vegetation accelerated. This led to early flowering, and was followed by a hot, dry summer. Much-needed rainfall came mid-July in the form of a 55mm downpour, therefore rapidly nourishing the vines. Despite the prolonged heat and near-drought conditions, the grapes displayed good ripeness and were healthy. This was largely due to rigorous crop-thinning during July to enable the vines to use the limited availability of moisture efficiently.

The harvest began early on 28th August and lasted until 27th September, and the grapes were picked during the early hours of the morning to avoid the hot midday temperatures. Thus, the grapes were still cool while they were wholebunch pressed in the cellar.

The finished wines are remarkably juicy and generous, which is unexpected considering the challenges faced in such a hot year. They display fine mineral characters with balanced, yet vibrant acidity, and a refreshing structure.

The Grüner Veltiner wines are highly aromatic with herbal and citrus notes fruit over a rich and full-bodied style. The Rieslings are still quite restrained, yet will reveal their potential as the year progresses, as they truly reflect the magnificent structure of the 2018 vintage.









AT-BIO-402