



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

KAMMERN GRÜNER VELTLINER 2016 KAMPTAL DAC

TASTING NOTE

Medium green yellow hue, aromas of fresh quince, a hint of yellow apple fruit, delicate herbal notes. Good complexity of fruit is supported by crisp acidity, pure white fruit characters. A Grüner with good length. A great food wine!

12.5 % alc/vol dry, stainless steel maturation
Biodynamic viticulture according to RESPEKT – AT-BIO-402

The loess and loamy soils that lie on the outer rims of Kammern, the traditional wine-growing village, are among the most fascinating terroirs in Kamptal. They give our wines great aromatics with spicy and supple taste. Great food wines!

KAMMERN GRÜNER VELTLINER

Johannes Hirsch chose to rename his wine *Kammerner Heiligenstein Grüner Veltliner* from the 2015 vintage, to reflect its heritage and origin of the Heiligenstein Großlage appellation. The new description thus adheres to a vineyard village classification system similar to that in Burgundy. Wines from much larger, communal vineyard sites do now carry a specific vineyard name, and are referred to as their village of origin. Hence, *Kammern Grüner Veltliner*.

THE 2016 VINTAGE

A mild winter was followed by a dry March. April brought extreme changes in weather conditions, with an unexpected, abrupt late frost, which has affected the yield of many Grüner Veltliner vines. The summer months were generally quite humid, with periods of heat spells combined with much rainfall. Therefore we were very busy in our vineyards. September was sunny and warm, with cooler nights coming more towards the end of the month, which helped to retain the aromas in the grapes. The 2016 wines show an abundance of fruit characters and are generous in aromas and taste. Good complexity with refreshing acidity and length.



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