



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED GAISBERG 1^{er} KAMMERN GRÜNER VELTLINER 2018 KAMPTAL DAC

TASTING NOTE

Spicy nose reminiscent of freshly crushed pepper and white flowers, very charming and inviting, a touch of pears and melons, multi-layered; juicy and very lively, refreshingly spritzzy, flavours of pome fruit and grapefruits, pungent and slightly tart on the finish.

Peter Schleimer

13.0 Vol %, large oak cask / stainless steel
Bio-dynamic according to Respekt – AT-BIO-402

THE VINEYARD SITE

The slopes of this wine-growing area vineyard extend eastwards from the Heiligenstein mountain; they have a clear southerly aspect and an average gradient of about 11%. The low-lying areas have highly calcareous chernozem soils with fragments of crystalline rocks, derived from the underlying loess which in turn overlies gravel beds. The upper parts of the slopes consist predominantly of gneiss with amphibolite lenses, and occasional remnants of loess. The overlying soil is a calcareous brown earth with varying proportions of coarse material. Where the brown earth rests directly on gneiss it is generally non-calcareous but it may be calcareous where it has developed on amphibolite.

WINEMAKING

Harvest at the beginning / mid of September. Whole bunch pressing, fermentation without temperature control and using only natural yeasts with maturation occurring in both stainless steel tanks and large oak barrels. The wine rested on the lees until middle of May prior to bottling at the end of July and release in September 2019.

VINTAGE 2018

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 whole-bunch pressed in the cellar.

The finished wines are 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.



Available formats: 0,75 l / 1,5 l / 3,0 l / 6,0 l

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