



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED GAISBERG 1^{er} ZÖBING RIESLING 2018 KAMPTAL DAC

TASTING NOTE

Smoky and spicy fruit fragrance of red peaches, accompanied by a hint of cake with icing; crunchy, refreshing and elegant on the palate, reminiscent of pink grapefruits, nectarines and peaches, precise, spicy, delicate finish.

Peter Schleimer

12,5 Vol %, large oak cask / stainless steel
Bio-dynamic according to Respekt – AT-BIO-402

THE VINEYARD SITE

This southwest-facing vineyard is located in the southern foothills of the Manhartsberg mountain range. The soil consists mainly of non-calcareous, siliceous brown earth with a sandy, slightly silty consistency and a significant grit content. The soil over weathered mica schist bedrock is generally non-calcareous; calcareous soils are only found over amphibolite lenses or remnants of loess.

WINEMAKING

Harvest 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 Mai 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

WEINGUT HIRSCH GMBH
HAUPTSTRASSE 76, 3493 KAMMERN / AUSTRIA
T +43 2735 2460, F / 60
INFO@WEINGUT-HIRSCH.AT
WWW.WEINGUT-HIRSCH.AT



AT-BIO-402

