



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED LAMM ^{1^{er}} KAMMERN GRÜNER VELTLINER 2016 KAMPTAL DAC

TASTING NOTE

Rich and profound nose that evolves with time and aeration, very spicy, a little smoky, legumes and okra, beeswax, baked apples, sage, also displays scents of nuts and cakes; powerful and juicy, wonderful fruit flavours reminiscent of sweet oranges and pink grapefruits, very focused, athletic, well-defined and vigorous, long finish, great potential.

Peter Schleimer

13,5 Vol %, large oak cast / stainless steel
Biodynamic according to Respekt – AT-BIO-402

THE SITE

The vineyard site is located on the south-eastern slope toe of the Heiligenstein mountain, and is one of the warmest sites in this wine-growing region. The soil, which is calcareous and loamy, has derived from the underlying loess. In the higher parts of the vineyard, towards the Heiligenstein mountain, siltstones and sandstones of the Zöbing Formation, which contain little or no lime, reach close to the surface.

WINEMAKING

Harvest in mid of October. 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 the end of April prior to bottling at the beginning of July and release in September 2017.

VINTAGE 2016

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.

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

