

HIRSCHVERGNÜGEN GRÜNER VELTLINER 2017

TASTING NOTE

Bright yellow-green colour, with fine apple and pear aromas. Crisp acidity, delicate citrus notes. Pure drinking pleasure.

12 % alc/vol dry, stainless steel maturation Wine produced from vineyards currently in conversion to organic farming

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.

HIRSCHVERGNÜGEN

Since 2002, our HIRSCHVERGNÜGEN wine has attracted acclaim. Every vintage, we commissioned a new label from a prominent artist. Now, we have incorporated the wine into our current label design.

THE 2017 VINTAGE

The growing season was both gripping and turbulent in the 2017 vintage. It started out with the coldest recorded temperatures for a January in the last 30 years. It was also very dry. In February, the weather suddenly became surprisingly warm, and this was followed by a mild March, leading to an early budbreak. In April, it cooled down considerably and during the second half of the month, it was unpleasantly cold. The chilly conditions in April curbed the accelerated burst of growth gained over the previous fortnight. This in turn led to a remarkably mild May. In the month of June, temperatures climbed steadily upwards, culminating in three solid weeks of sunshine and heat. This was to be short-lived, as July was uncommonly mild, coupled with unexpected rainfall. We started to pick the grapes early and the harvest was practically over during the first week of October.

Our Grüner Veltiner wines display bright sappy characters and wonderful spiciness. The Rieslings show impressive precision and freshness. A lively vintage, which has produced lively and remarkable wines.









