



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

ZÖBINGER GAISBERG RIESLING 2015 Kamptal DAC Reserve, 1 ÖTW KAMPTAL DAC RESERVE, 1 ÖTW

TASTING NOTE

Bright greenish yellow hue, silver reflections. Attractive yellow stone fruit aromas over tropical passion fruit characters and the freshness of fine orange zest. Juicy, bright tropical fruit characters with fresh acidity and finesse. Pleasant lemony touch on the finish; elegant and persistent.

Peter Moser, Falstaff Weinguide 2016/2017: 93/100 points

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

THE 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 in mid-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 2016 prior to bottling at the end of July and release in September 2016

THE 2015 VINTAGE

the distinctive characteristics of the single-vineyard sites are especially evident in the wines from the 2015 harvest. last year was a magnificent vintage, albeit one that demanded accuracy and diligence in the vineyard. meticulous canopy management and intuitive steps were required throughout each and every vineyard, to enable our typical Hirsch style to sing out. Our 2015 vintage wines are aromatic, juicy and full of freshness, despite the untypically warm year, and display depth of fruit spice. all wines carry the Hirsch-hallmark characters of intense fruit and a broad aromatic profile at a relatively low-alcohol content.

Available formats: 0,375l / 0,75l / 1,5l / 3,0l / 6,0l



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