

ZÖBINGER HEILIGENSTEIN RIESLING 2015 KAMPTAL DAC RESERVE, 1 ÖTW

TASTING NOTE

Medium yellow green hue with bright silver reflections. Pronounced mineral characters over ripe yellow stone-fruit notes. Hints of floral blossom and a fine citrus touch. Juicy body, white peach characters, elegant and balanced. Lively acidity and discreet extract sweetness in the finish. Good cellaring potential. *Peter Moser Falstaff Weinguide 2016/2017: 94/100 points*

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

THE SITE

The terraced south and southwest facing slope has a unique geological history that has been preserved in this particular area. The outcropping bedrock consists of a reddishbrown sandstone with a high feldspar content, coarse conglomerates, and minor siltstone. These sediments formed approximately 250 - 280 million years ago under arid conditions, in lakes, ponds, and ephemeral rivers. The rocks contain fossilized plants and gravels with clasts of volcanic rhyolites. Loess is only preserved in a few locations, within shallow depressions.

WINEMAKING

Harvest in mid-October. Careful 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: 0,751/1,51/3,01/6,01



AT-BIO-402





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