



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED GAISBERG 1^{er} KAMMERN GRÜNER VELTLINER 2017 KAMPTAL DAC

TASTING NOTE

Displays creamy notes, fresh dark bread and spice, reminiscent of green olives, basil, incense, and ripe red pods; juicy and elegant with good body and lots of grip, lemon zests, refreshing, pungent acidity, firm with subtle length.

Peter Schleimer

12,5 Vol %, large oak cast / stainless steel
Biodynamic according to Respekt – AT-BIO-402

THE VINEYARD SITE

The slopes of this wine-growing area vineyard extend eastwards from the Heiligenstein mountain; they have a clear southerly aspect and an average gradient of about 11%. The low-lying areas have highly calcareous chernozem soils with fragments of crystalline rocks, derived from the underlying loess which in turn overlies gravel beds. The upper parts of the slopes consist predominantly of gneiss with amphibolite lenses, and occasional remnants of loess. The overlying soil is a calcareous brown earth with varying proportions of coarse material. Where the brown earth rests directly on gneiss it is generally non-calcareous but it may be calcareous where it has developed on amphibolite.

WINEMAKING

Harvest end of September / beginning 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 middle of June prior to bottling at the beginning of August and release in September 2018.

VINTAGE 2017

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.

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

