

RIED GAISBERG 1[®] ZÖBING RIESLING 2017 KAMPTAL DAC

TASTING NOTE

Shows considerable volume, piquant, snappy, aromas of candied papaya, guava, nectarines, lovely depth of fruit ; elegant, refined, close-knit, almost chiselled with juicy ripe stone fruit flavors, red peaches and also citrus , very lively, very good extract and rich finish. *Peter Schleimer*

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

THE VINEYARD 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 end of September. 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 | / 1,5 | / 3,0 | / 6,0 |

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