



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED GAISBERG 1^{er} ZÖBING RIESLING 2022 KAMPTAL DAC

TASTING NOTE

The quince is not exactly a romantic fruit, but this has a really fascinating aroma of quince. Incredible purity and precision on the super-focused, medium-bodied palate make this a truly remarkable Austrian dry riesling. Very long, filigree finish with perfect balance.

From biodynamically grown grapes with Respekt certification.

Drinkable now, but best from 2025. Screw cap.

STUART PIGOTT - James Suckling

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

James Suckling: **97 points**
Falstaff: **96 points**
Weinwisser: **18.0+ points**

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 in October. Whole bunch pressing, fermentation with natural yeasts.

Maturation occurring in both stainless steel tanks and large oak barrels.

The wine rested on the lees until middle of May 2023 prior to bottling middle of July 2023 and release in September 2023.

VINTAGE 2022

The 2022 weather pattern was challenging for a variety of reasons. In the spring, cool and warm phases alternated, with very dry conditions overall. Bud break came comparatively late in this year, namely not until the end of April. However, in view of the threat of late frosts, which usually can occur until mid-May, this was quite a positive development. Due to the warm weather, flowering happened relatively early. Shortly thereafter the rainfalls we had eagerly awaited finally came. As this was around the time of flowering which is a very sensitive stage of the vine in the course of the vegetation process, there was considerable pressure from fungal diseases. However, things changed dramatically and July and August were marked by drought which the vines had to endure for many weeks.

The harvest required great precision in regards to selection but was nonetheless quite calm overall.

Due to the reduction in yields for Grüner Veltliner and the low fruit set for Riesling, we brought in a small harvest in terms of volume. In general, the Grüner Veltliners show fantastic spiciness and remarkable balance while the Rieslings impress with refined acidity and mouth-filling juiciness.

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



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