



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED GRUB ^{1^{ÖT}} KAMMERN GRÜNER VELTLINER 2016 KAMPTAL DAC

TASTING NOTE

Velvety nose with deep fruit aromas, reminiscent of ripe apples and linden blossoms, a bit of incense, fresh hay, multilayered, green nuts, rich and full; appealing richness of taste, bursts with fruit of red apples and sweet oranges, powerful, sturdy and compact, medium long finish.

Peter Schleimer

13,5 Vol %, large oak cask / stainless steel tank
Bio-dynamic according to Respekt – AT-BIO-402

THE SITE

This vineyard lies within a basinal topographic feature between the Heiligenstein and Gaisberg mountains that offers protection from the wind on three sides and is open to the southwest. The calcareous soil, which is derived from loess and has a loamy consistency, contains occasional gravelly components. Beneath the loess lies the Zöbing Formation, which consists of siltstones and sandstones.

WINEMAKING

Harvest in mid 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 the end of April 2016 prior to bottling at the beginning of July and release in September 2017.

VINTAGE 2016

A mild winter was followed by a dry March. April brought extreme changes in weather conditions, with an unexpected, abrupt late frost, which has affected the yield of many Grüner Veltliner vines. The summer months were generally quite humid, with periods of heat spells combined with much rainfall. Therefore we were very busy in our vineyards. September was sunny and warm, with cooler nights coming more towards the end of the month, which helped to retain the aromas in the grapes. The 2016 wines show an abundance of fruit characters and are generous in aromas and taste. Good complexity with refreshing acidity and length.

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



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