



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

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

TASTING NOTE

Remarkably rich fragrance, strong presence, lots of pome fruits, especially reife, flavorful apples, green legumes, black and some red pepper, slightly chalky; juicy palate medium-bodied, charming sweetness of fruit, tight and firm, still needs some time, pronounced dryness, good grip, medium length.

Peter Schleimer

13,0 Vol %, large oak cask / stainless steel tank
Bio-dynamic according to Respekt – AT-BIO-402

THE VINEYARD 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 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 Veltliner 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 / 6,0 l

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