



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED GRUB 1^{OTW} KAMMERN GRÜNER VELTLINER 2024 KAMPTAL DAC

TASTING NOTE

Fundamentally herbal with a wonderful tension, this has an energy that's sadly often lacking in high-end Grüner Veltliners. Still quite tightly-wound at the long dynamic finish. Needs some time to fully unfurl its long banner in the wind. Crisp and invigorating finish.

Stuart Pigott

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

Falstaff: 95 points
Stuart Pigott: 95 points

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 in middle of September. 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 April 2025 prior to bottling beginning of August 2025 and release in September 2026.

VINTAGE 2024

2024 vegetation started very early. Tremendous frost towards the end of April hit the vineyards close to the Kamp River near the foot of the hills worse than we can ever remember.

After a warm summer we did start to pick very early, interrupted by heavy rainfall in the middle of September. Thanks to organic compost since 1979 (!) the soils have been able to retain the water immediately.

Luckily the grapes stayed very healthy and we could finish the smallest harvest ever with fantastic results.



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

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