



# HIRSCH

[ WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN ]

## RIED GRUB 1<sup>er</sup> KAMMERN GRÜNER VELTLINER 2022 KAMPTAL DAC

### TASTING NOTE

I like the tarragon and thyme notes underneath yellow fruit like apricots and nectarines. Creamy, full-bodied and so supple, with refreshing salty elements to the fleshy fruit. It keeps giving. From biodynamically grown grapes with Respekt certification. Drink or hold.

*STUART PIGOTT - James Suckling*

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

Falstaff: **94 points**  
James Suckling: **94 points**  
Jancis Robinson: **17.0 points**  
Weinwisser: **18.5 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 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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AT-BIO-402

