



# HIRSCH

[ WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN ]

## RIED GRUB 1<sup>er</sup> KAMMERN GRÜNER VELTLINER 2018 KAMPTAL DAC

### TASTING NOTE

Quite full and rich in the nose with scents reminiscent old pears and apple varieties, a touch of lentils, shows hints of pepper at first, but turns more and more peppery, even some curry, then powdered sugar; the earthy pome fruit flavours are present on the palate as well accompanied by herbal notes, even freshly mown grass, dark, robust with firm structure and citrus on the finish.  
*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 at the beginning / mid of September. 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 May prior to bottling at the end of July and release in September 2019.

### VINTAGE 2018

The 2018 growing season began well. Budding was later than in the previous year after a colder January and February. From March, however, temperatures during the day increased and vegetation accelerated. This led to early flowering, and was followed by a hot, dry summer. Much-needed rainfall came mid-July in the form of a 55mm downpour, therefore rapidly nourishing the vines. Despite the prolonged heat and near-drought conditions, the grapes displayed good ripeness and were healthy. This was largely due to rigorous crop-thinning during July to enable the vines to use the limited availability of moisture efficiently. The harvest began early on 28th August and lasted until 27th September, and the grapes were picked during the early hours of the morning to avoid the hot midday temperatures. Thus, the grapes were still cool while they were whole-bunch pressed in the cellar.

The finished wines are juicy and generous, which is unexpected considering the challenges faced in such a hot year. They display fine mineral characters with balanced, yet vibrant acidity, and a refreshing structure.



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

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