



# HIRSCH

[ WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN ]

## RIED HEILIGENSTEIN <sup>IV</sup> ZÖBING RIESLING 2019 KAMPTAL DAC

### TASTING NOTE

Still slightly funky (from wild ferment), but it blows off quickly to reveal so much wild-herb, floral and mineral complexity, which takes hold and draws you in, making it difficult for the nervous system to process it all at once.

From biodynamically grown grapes. Better after 2020. Screw cap.

*STUART PIGOTT - James Suckling*

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

James Suckling: **score 98**  
Falstaff: **score 97**

### THE VINEYARD SITE

The terraced south and southwest facing slope has a unique geological history that has been preserved in this particular area. The outcropping bedrock consists of a reddish-brown sandstone with a high feldspar content, coarse conglomerates, and minor siltstone. These sediments formed approximately 250 - 280 million years ago under arid conditions, in lakes, ponds, and ephemeral rivers. The rocks contain fossilized plants and gravels with clasts of volcanic rhyolites. Loess is only preserved in a few locations, within shallow depressions.

### WINEMAKING

Harvest at the end of September/beginning of October. Whole bunch pressing, fermentation using natural yeasts with maturation occurring in both stainless steel tanks and large oak barrels. The wine rested on the lees until middle of Mai prior to bottling at the end of July and release in September 2020.

### VINTAGE 2019

After the quite mild and dry first three months of the year and a changeable, yet warm April, we were in fear of late frosts. Happily they didn't occur although we have experienced the coldest May since 1991. Latter slightly slowed down the development of the vines, brought at the same time sufficient water capacities for the whole blooming period.

An extraordinary hot June was followed by a more tempered July with a reasonable amount of rain by the end of the month, which let vines and us viticulturists breathe easy. In addition cool and airy nights set in by the end of August, having an essential influence on the grape aroma. Thanks to all these factors we were able to harvest superbly healthy and ripe grapes, from the first until the very last day of harvest. In terms of taste 2019 is a very classical vintage with a marvellous juiciness, a ripe acidity and a grand maturing potential.



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

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