



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED HEILIGENSTEIN-ROTFELS 1^{er} ZÖBING RIESLING 2022 KAMPTAL DAC

TASTING NOTE

An extraordinary dry riesling in which peach, floral honey and crushed stone minerality are exactly matched. Overwhelming concentration and brilliance, the wine is as crystalline as any white wine can be. Totally breathtaking finish that doesn't want to stop. From biodynamically grown grapes with Respekt certification. Drinkable now, but best from 2025. Screw cap.

STUART PIGOTT - James Suckling

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

James Suckling: **99 points**
Falstaff: **98 points**
Falstaff Kamptal Cup: **winner**
Weinwisser: **18.5 points**
Jancis Robinson: **18.0+ points**

SPECIALTY

The vines grow on ancient stone terraces which were laid by hand. Red sandstones in the subsoil produce wines of unique tension and piquancy as well as great length and outstanding ageworthiness.

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

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