



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED HEILIGENSTEIN-ROTFELS 1^{STW} ZÖBING RIESLING 2024 KAMPTAL DAC

TASTING NOTE

The hard rock seems to melt into your mouth, yet it only slowly yields up its secrets. The weave of a great kelim carpet that cannot be grasped in a moment, but pulls you ever deeper into its complexity. At once physical and metaphysical, but without dichotomy!

Stuart Pigott

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

Stuart Pigott: 98 points
Falstaff: 98 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 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: 0,75l / 1,5l / 3,0l / 6,0l

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