



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED LAMM ^{1^{er}} KAMMERN GRÜNER VELTLINER 2017 KAMPTAL DAC

TASTING NOTE

Spicy nose displaying aromas of corn bread, chilli, forest earth, fresh porcini mushrooms, Bosco apples and ripe pears, slightly roasted character, full with depth; quite full-bodied on the palate, powerful, lovely maturity, lots of juicy, elegant fruit, very refreshing, firm, nice and dry, well-structured, long length.
Peter Schleimer

13,0 Vol %, large oak cast / stainless steel
Biodynamic according to Respekt – AT-BIO-402

THE SITE

The vineyard site is located on the south-eastern slope toe of the Heiligenstein mountain, and is one of the warmest sites in this wine-growing region. The soil, which is calcareous and loamy, has derived from the underlying loess. In the higher parts of the vineyard, towards the Heiligenstein mountain, siltstones and sandstones of the Zöbing Formation, which contain little or no lime, reach close to the surface.

WINEMAKING

Harvest end of September / beginning of October. 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 June prior to bottling at the beginning of August and release in September 2018.

VINTAGE 2017

The growing season was both gripping and turbulent in the 2017 vintage. It started out with the coldest recorded temperatures for a January in the last 30 years. It was also very dry. In February, the weather suddenly became surprisingly warm, and this was followed by a mild March, leading to an early budbreak. In April, it cooled down considerably and during the second half of the month, it was unpleasantly cold. The chilly conditions in April curbed the accelerated burst of growth gained over the previous fortnight. This in turn led to a remarkably mild May. In the month of June, temperatures climbed steadily upwards, culminating in three solid weeks of sunshine and heat. This was to be short-lived, as July was uncommonly mild, coupled with unexpected rainfall. We started to pick the grapes early and the harvest was practically over during the first week of October. Our Grüner Veltiner wines display bright sappy characters and wonderful spiciness. The Rieslings show impressive precision and freshness. A lively vintage, which has produced lively and remarkable wines.



Available formats: 0,375 l / 0,75 l / 1,5 l / 3,0 l / 6,0 l

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