



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

RIED LAMM ^{1^{er}} KAMMERN GRÜNER VELTLINER 2022 KAMPTAL DAC

TASTING NOTE

Characteristic yellow fruit is met with a quiet spice and earthiness, not to mention citrus. Clarion and crisp mingle with a nuanced lemon freshness, while maintaining a balanced elegance and understatement. No need for show. Delicately bitter and propelled by a stony undercurrent. The site is encouraged to speak for itself, while the variety becomes the understudy. And this is only the beginning.

Paula Sidora

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

Falstaff: **97 points**
Falstaff Kamptal Cup: **winner**
Janis Robinson: **17.5 points**
Weinwisser: **18.0 points**

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

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