



HIRSCH

[WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN]

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

TASTING NOTE

Spicy and peppery, cool character with elegant waxy notes, ripe fruit aromas, especially apples as well as hints of fruit jelly; lively, elegant in body and structure, fruit flavors reminiscent of grapefruits, firm with a crunchy bite, delicate finish.

Peter Schleimer

12,5 Vol %, large oak cask / stainless steel
Bio-dynamic according to Respekt – AT-BIO-402

THE VINEYARD SITE

The vineyard is situated below and to the west of the Gaisberg Kammern vineyard site, separated from the vineyards of Lamm by a ravine. The soil is a calcareous sandy silt that has formed from the underlying loess, alluvial deposits, and fragments of crystalline rocks such as gneiss, amphibolite and mica schist.

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



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