

TASTING LIST / TASTING NOTES

HIRSCH Screw Cap Vertical on February 2, 2009
Event “Hirsch in Vienna”
 in *Bitzinger's* Vinothek on Albertinaplatz



Vintage 2008

GV Trinkvergnügen 08
 GV Heiligenstein 08 (barrel sample)
 RR Zöbinger 08 (barrel sample)

Vintage 2007

RR Zöbinger Gaisberg 07
 RR Zöbinger Heiligenstein 07
 GV Kammerner Lamm 07

Vintage 2006

RR Zöbinger Gaisberg 06
 RR Zöbinger Heiligenstein 06
 GV Kammerner Lamm 06

Vintage 2005

RR Zöbinger Gaisberg 05
 RR Zöbinger Heiligenstein 05
 GV Kammerner Lamm 05

Vintage 2004

RR Zöbinger Gaisberg 04
 RR Zöbinger Heiligenstein 04
 GV Kammerner Lamm 04

Vintage 2003

RR Zöbinger Gaisberg 03
 RR Zöbinger Heiligenstein 03
 GV Kammerner Lamm 03

Vintage 2002

RR Zöbinger Gaisberg 02
 RR Zöbinger Heiligenstein 02
 GV Kammerner Lamm 02



TASTING NOTES / EXTRACT

HIRSCH 2008 GV Trinkvergnügen *

Refreshing nose with delicate spice, fragrant fresh herbs, blossoms, a hint of green apple and peppery spice – appetizing; sleek, elegant, playful, juicy citrus, nervy acid packed in a discreet, supple texture, crisp, vibrant, well-balanced.

GV Heiligenstein (barrel sample 2008) *

Still quite a restrained nose with black bread spice, discreet roasted aromas, spicy, a hint of sweet corn, baked apple – quite mild; fruity, round, pleasing and approachable, uncomplicated, medium bodied, a hint of stone fruit, notes of tobacco, savoury on the finish.

RR Zöbing (barrel sample 2008) *

Classic stone fruit and citrus nose, apricot, pineapple, spicy, quite full-bodied, ripe, slightly chalky background, slightly toasty – tempting; very juicy, abundant fruit, seductive play of acid and sweetness, nicely proportioned hint of residual sweetness, quite racy, bracing finish with good length.

Riesling Gaisberg



2007 Riesling Gaisberg

Profound, multi-layered bouquet, very exotic, ripe pineapple along with red and yellow peach over a cool background, notes of herbs, fresh grapes, blossoms – velvety fullness; abundant juicy fruit, elegant and bracing on the finish, mouth filling, expressive, outstanding structure, concentrated, persistent length, great potential.

2006 Riesling Gaisberg

Apricot nose over a background of fresh herbs and exotic nuances, grapefruit, icing – fully ripe; distinguished on the palate by juicy elegance, tempting smooth fruit, firm, concentrated, crisp, plenty of charm, fairly long.

2005 Riesling Gaisberg

David Schildknecht, Robert Parker's Expert for Austria about the Gaisberg Riesling: "Very rich but also dense and compact ... accented by salty mineral notes. The length and class of this great site are clearly on display."

2004 Riesling Gaisberg *

Presenting itself quite mature, next to aromas of grapefruit and stone fruits, also quite a bit of spice, bread-like, smoky, notes of hazelnut; very firm and dry on the palate, plenty of citrus, medium-bodied, streamlined, somewhat savoury on the medium finish.

2003 Riesling Gaisberg *

Initially rather restrained, then opening a full bouquet of jarred fruit, pineapple and peach, concentrated, a bit of spice, slightly Baroque; supple and smooth with gorgeous fruit filling, juicy, medium bodied, from the mid-palate onwards unexpectedly lively, quite long.

2002 Riesling Gaisberg *

Displays elegant maturity on the nose, good intensity, quite expressive, aromas of citrus, pineapple and red flowers – pleasing impression; well structured with a medium body, pronounced citrus, robust, savoury, classically dry, nervy finish, firm, crisp, well-contoured.

* Tasting in February 2009

Riesling Heiligenstein



2007 Riesling Heiligenstein

Initially exhibits site specific herbal spice, lightly smoky, increasing intensity, nectarines and pink grapefruit, discreetly exotic – crystal clear; gorgeous fruit on the palate, exotic, medium-bodied, elegant and incredibly juicy, exciting play of fruit and acid, racy, quite long.

2006 Riesling Heiligenstein

Subtle nose with impressive depth that requires some aeration, becomes increasingly complex, exudes aromas of pale fruit jellies, pineapple and vanilla sugar with white blossoms; delicious juicy smoothness, concentrated and powerful, athletically built, compact, racy-ripe acid, thrilling play of fruit and acid, extremely long; a long-term wine of great pedigree.

2005 Riesling Heiligenstein

Sommelier Hermann Botolen on assignment in Kamptal for the national daily newspaper "Der Standard" reporting on the top wines of the region from the 2005 vintage. His notes for the Hirsch wines were impressive. About the RR Heiligenstein he says, "Intense apricot fruit, deeply concentrated, juicy Top class! ..."

2004 Riesling Heiligenstein *

Elegant herbal spice on the nose, slightly understated; good expression, unique, red peach, sour apricot, herbs and citrus; exhibits quite a bit of ripeness on the palate and plenty of juicy stone fruit, beautiful play of sweetness and acidity, robust core, on the back palate firm and taut, long.

2003 Riesling Heiligenstein *

Initially the typical soft voluptuous exotic fruit of the vintage in the foreground, then spicy components and site specific herbal spice with lemon; full-bodied, soft, round, smooth fruit, classic stone fruit, supple, firm finish.

2002 Riesling Heiligenstein *

Still quite closed, the nose is dominated by spice, some citrus in the background, green pineapple, bread and hay; firm and austere on the palate, bone dry, racy acid, shy fruit, somewhat herbal, quite direct.

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Grüner Veltliner Lamm



2007 Grüner Veltliner Lamm

Ripe, creamy nose with yeasty accents, smoky, aromas of quince, apple cake, lime blossoms and orange compote - concentrated and velvety; juicy and supple, elegant style, tobacco, well-balanced, harmonious, mineral background, vibrant medium – long finish.

2006 Grüner Veltliner Lamm

Full-bodied, nearly velvety nose with subtle spice and aroma, deep yellow fruit aroma, smoky background, bee wax, elegant spice; unbelievably juicy, supple texture, transparent and well-balanced, cantaloupe, elegant residual sweetness, tobacco, long lingering finish, excellent potential.

2005 Grüner Veltliner Lamm

"Fresh fruit, peppery, complex, concentrated and deep. Sensational!" (Hermann Botolen, Meinl-Sommelier); Our Grüner Veltliner Lamm was from Japan's leading sommelier, Shinya Tazaki, praised with, "splendid achievement" and awarded 19 from 20 points.

2004 Grüner Veltliner Lamm *

Gorgeous, luxurious ripe nose, slightly toasty, orange and greengage plum, a bit of flint, plenty of spice, improves with aeration; crisp palate entry, medium-bodied, plenty of fruit with discreet herbal tones, compact, restrained power, racy, classically dry finish, well-integrated, quite long.

2003 Grüner Veltliner Lamm *

Deep, luxurious, and quite voluptuous, even velvety, soft and round, multi-faceted aromas, bee wax, salsify, apple cake, sweet corn and honey; powerful and full-bodied, smooth and supple, mouth filling, creamy, sweet fruit, notes of liquorice, long powerful finish, impressive.

2002 Grüner Veltliner Lamm *

Quite a spicy nose, lentil bread, hay blossom, popcorn, then comes plenty of fruit, sloe berry, ripe banana, roasted nuances; exhibits some maturity, wild herbs, wax, bread, intense spice, quite firm, dry, pleasantly bitter, good length.

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