



# HIRSCH

[ WEINGUT HIRSCH SEIT 1878 MIT EIGENSINN ]

## RIED HEILIGENSTEIN <sup>1<sup>er</sup></sup> ZÖBING RIESLING 2018 KAMPTAL DAC

### TASTING NOTE

Expressive nose with luscious exotic fruit aromas, lots of ripe yellow pineapple, as well as touches of citrus and herbs and a hint of Kumquats, fully ripe, nonetheless piquant; generously juicy on the palate, full-bodied, surprisingly smooth, almost velvety character, a frenzy of fruit aromas, hearty and structured, tart and crisp grip in the finish, perfect length.

*Peter Schleimer*

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

### 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 mid of September. 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 Mai prior to bottling at the end of July and release in September 2019.

### VINTAGE 2018

The 2018 growing season began well. Budding was later than in the previous year after a colder January and February. From March, however, temperatures during the day increased and vegetation accelerated. This led to early flowering, and was followed by a hot, dry summer. Much-needed rainfall came mid-July in the form of a 55mm downpour, therefore rapidly nourishing the vines. Despite the prolonged heat and near-drought conditions, the grapes displayed good ripeness and were healthy. This was largely due to rigorous crop-thinning during July to enable the vines to use the limited availability of moisture efficiently. The harvest began early on 28th August and lasted until 27th September, and the grapes were picked during the early hours of the morning to avoid the hot midday temperatures. Thus, the grapes were still cool while they were whole-bunch pressed in the cellar.

The finished wines are juicy and generous, which is unexpected considering the challenges faced in such a hot year. They display fine mineral characters with balanced, yet vibrant acidity, and a refreshing structure.



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

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