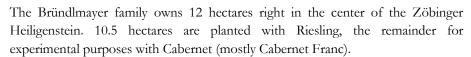


Ried Zöbinger Heiligenstein 1 Lyra

Riesling

2016



From a geological point of view the Zöbinger Heiligenstein site is not only the oldest but probably also the most interesting on our estate: the soil consists of approximately 270 Mio years old Perm desert sandstone. The sediments contain volcanic inclusions and carbonized remains of primeval vegetation. The uniqueness of this soil, its perfect gradient and position (SW to SE in a climatic borderland) provide ideal preconditions for growing outstanding wines. During the day warm winds (often due to the effects of the Pannonian climate) mount along the site whereas by nightfall cool gusts from the north start blowing through the Kamp Valley and bring forward the aromatic expression of the grapes.

About 20% of our Heiligenstein vineyards are trained in a Lyre trellis system. The vine bifurcates in a way that the branches seem to reach to the heavens like sunworshippers. This method doubles canopy exposure and favors aeration which improves photosynthesis and prevents dreaded fungus diseases. Yields are restricted by rigorous thinning and although harvest started late only healthy berries without botrytis were brought in. These techniques result in increasing the quality of grapes to show a similar intensity as those deriving from old vines.

We ferment the must in stainless steel at a temperature of 15 to 20° C. After fermentation the wine matures on the lees till bottling in summer.

Tasting Note:

Brilliant from the beginning - exotic fruit fireworks led by lime and vineyard peach, and this time even with a cool touch. Tremendous freshness and radiance even in this embryonic state. In all its abundance, the wine is defined especially by its fine, focused style and very bright fruit nuances; such finesse. A continuous stream of new characteristics rise to the surface, yet the wine remains the classic Heiligensteiner that you know and appreciate. The sweet fruit play holds right through the long finish. Great potential.



WEINGUT BRÜNDLMAYER

Ried Heiligenstein 14 Lyra

Riesling 2016

GUTSABFOLLUNG

ORIGIN & VINIFICATION

Region: Kamptal DAC Reserve

Single Vineyard: Zöbinger Heiligenstein

Soil Type: Sandstone Elevation: 230 – 345 m Slope Face: SSW

Harvest Date: 25. – 26. October 2016

Skin Contact: Ageing: Stainless steel
Bottling Date: August 2017

WINE DETAILS

Alcohol: 13 %vol. Acidity: 8 g/l Residual Sugar: dry

Serving Temperature: $10 - 12^{\circ}$ C

Food Pairing: fish, poultry, veal, pork, duck,

goose, Asian Cuisine

Bottled in: 75cl – 150cl