



WEINGUT
BRÜNDLMAYER

Ried Zöbinger Heiligenstein 1^{GW} Lyra

Riesling

2016

The Bründlmayer family owns 12 hectares right in the center of the Zöbinger Heiligenstein. 10.5 hectares are planted with Riesling, the remainder for experimental purposes with Cabernet (mostly Cabernet Franc).

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 sun-worshippers. 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.



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° C
Food Pairing: fish, poultry, veal, pork, duck, goose, Asian Cuisine
Bottled in:
75cl – 150cl