



WEINGUT
BRÜNDLMAYER

Ried Zöbinger Heiligenstein ^{1^{GW}}

Riesling

2017

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). About 20% of the vineyards are trained in the Lyra trellis system. The other Heiligenstein vines are raised by the traditional Guyot method with the berries hanging 50 to 60 centimeters above the ground. Thinning is done as required to restrict the average yield to 3.500 to 4.000 liter per hectare for this classic (Kamptal DAC) version. Two reserves from Heiligenstein (Lyra, Alte Reben) are used to be harvested later in the year.

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.

Late harvested healthy grapes are necessary for this classic Kamptal DAC style. We ferment the must in stainless steel at a temperature of 15 to 20° C. After fermentation the wine matures on the fine yeast till bottling in summer.

Tasting Note:

Initially somewhat restrained, but opens quickly while remaining transparent and delicate with candied lemon peel, brioche and even panettone emanating from the glass. Cool and finely delineated, classy and crystal clear. Fleur de sel and herbal spice with sage and thyme setting the tone. Expressive and promising, abundant elegance in every phase – will benefit from further bottle maturation.



ORIGIN & VINIFICATION

Region: Kamptal DAC
Single Vineyard: Zöbinger Heiligenstein
Soil Type: Sandstone
Elevation: 230 – 345 m
Slope Face: SSW

Harvest Date: 27. Sept. – 5. Oct. 2017
Skin Contact: -
Ageing: Stainless steel
Bottling Date: June 2018

WINE DETAILS

Alcohol: 12.5 %vol.
Acidity: 7.9 g/l
Residual Sugar: dry

Serving Temperature: 8 – 10° C
Food Pairing: fish & seafood, poultry, veal, Pork, duck, goose, Asian Cuisine

Bottled in:
37,5cl – 75cl