



WEINGUT HEINRICH HARTL III



Zierfandler

THERMENREGION 2016

Zierfandler is a white grape variety indigenous to Austria's Thermenregion close to Vienna. Its thin berry skin makes it rather difficult to grow, only about 100 hectares of this variety exist. A unique experience of taste is offered by this grape, sometimes compared to Chenin blanc or Riesling due to its racy acidity and complex aromatics.

Site, Vineyard and Soil

Various vineyards (*Ried*) named *Sonnweger*, *Katzenbühel*, *Dipel*, *Zwischenweger* in *Gumpoldskirchen*

Calcareous brown soil with shell limestone, some parts of the vineyards provide higher clay contents.

Description

Bright and shiny straw yellow with platinum-coloured reflexes. On the nose fresh and clear, subtle fruit aromas of ripe gooseberries and physalis, followed by spicy notes of roasted bread and baked apple, as well as hints of fresh straw. The palate presents an elegant interplay of freshness and power, showcasing a broad arch of aromas ranging from light citrus fruit, lime, pomelo to more spicy elements like white pepper and Fleur de Sel. The wine's long finish is marked by fresh zesty lime fruit.

Awards

Decanter World Wine Awards 2018 Silver Medal – 90 points
Falstaff Wein Guide 2018/2019 90 points

Serving temperature

10 to 12 °C

Cellaring potential

Until 2026

Time of harvesting

10th of October 2016, 100% harvested by hand

Vinification

Strict selection of the grapes, any berries effected by rot were discharged. All bunches have been destemmed. One part pressed directly, the rest crushed and macerated for eight hours prior to pressing. Partly spontaneous fermentation at 17-21 °C, partly malolactic fermentation. Élevage in steel tank, around 10% in used barrique barrels for 11 months.

Acidity 5,0 g/l **Alcohol** 13,0 % **Residual Sugar** 4,0 g/l