

## Leo Hillinger "Hillside"

Winery: Leo Hillinger Category: Wine – Still - Red Grape Variety: 60% Syrah, 30% Zweigelt, 10% Merlot Region: Burgenland/Austria Vineyard: Altenberg, Lehmgrube, Gemärk Feature: Certified Organic since 2013 Winery established: 1990 Awards: 2016 93 pts WE

## **Product Information**

Soil: Limestone and slate

Age of vines: average 25 years

**Vinification:** Hand-harvest in 2<sup>nd</sup> week of October. 100% destemmed, 20% saignée, temperature controlled spontaneous fermentation with natural yeasts for 4 – 5 weeks at 25°C. Aged for 18 months in 1/3 new barrique, 2/3 seasoned barrique, followed by 6 months bottle age.

Yield: 3,500 - 4,500 kg/hectare, 5,000-7,200 vines/hectare

**Tasting Note**: Spice, fruit and power. A dark ruby color with purple rim, the nose shows a combination of fruit and spice of blackberries, raspberries and cherries underlined by black pepper. Topped up with velvet flavor of cloves. The palate is supported by delicate roasted aromas with perfect harmonic integrated acidity. The discreet wooden flavors support the perfect tannin structure lasting in a long finish. 2007 first vintage.

Production: 20,000 bottles/ year Alc: 13 % vol.

RS: 5.8 g/l

Acidity: 5.8 g/l

## **Producer Information**

The Hillinger winery organically farms roughly 220 acres of vines in the Burgenland specifically around the villages of Rust, Oggau and Jois. In doing so the winery is one of the larger Austrian producers of high quality wines, producing over a million bottles from a fairly even mix of white (grüner, welschriesling, pb, pg, sb, ch & gelber) and red grapes (zweigelt, blaufränkisch, st. laurent, pinot noir, syrah, cabernet & merlot).

This all came from very humble beginning with Leo Hillinger taking over his father's small wine business in 1990. His father was essentially making three wines in bulk, red, white and rose. Leo very quickly began to change and develop operations through the acquisition of good vineyard sites, increased technology, and care taken in the vineyards with full conversion to organic practices in 2010.

"If the grape material is top quality, less has to be done in the cellar. After many years of experience and numerous experiments I know: The fruit must be perfect and should reach the bottle not having been tampered with." Leo Hillinger

The Burgenland is unofficially known as the red wine quarter of Austria, however the white wines produced in the are can be exceptional as well. This is largely do to the diversity of soils (black and brown sedimentary soils, clay, limestone, and varying types of slate) as well as the plentiful sunshine (almost 2000 per year) and warmth that the Pannonian region experiences.