



Leo Hillinger Hill 1

Winery: Leo Hillinger

Category: Wine – Still - Red

Grape Variety: 25% Zweigelt, 25% Blaufränkisch, 50% Merlot

Region: Jois/ Burgenland/Austria

Vineyard: Best sides in Rust (Umriss), Oggau (Altenberg), Jois (Altenberg)

Feature: Certified Organic since 2013

Winery established: 1990



Product Information

Soil: Limestone and slate. South and South East exposure.

Elevation: 200-300 meters (660-980 feet)

Age of vines: 35 years

Vinification: The flagship wine of Leo Hillinger. Hand-harvest in 2nd to 3rd week in October. 100% destemmed, 20% saignée, temperature controlled spontaneous fermentation for 4 – 5 weeks at 25°C, 1/3 new barrique, 2/3 seasoned barrique for 18 months, 6 months bottle age.

The "Hill 1" - grapes are coming from the warmest south faced vineyards which allow for a longer growing season that produces ripe grapes from the three varieties. The difference between night and day temperatures is an important instrument to keep the acidity level in a perfect balance. 1997 was the first vintage.

Yield: 2,500-3,500 kg/hectare, 6,500-8,000 vines/hectare

Tasting Note A deep garnet color with slight orange rim, nose showing of high complexity of black currant, cherries and bilberry together with balsamic notes and black tea. Earthy touch together with pointed and ripe tannins and the lively acidity. The finish is very long and perfectly balanced.

Production: 12,000 bottles/ year

Alc: 14.0 % vol.

RS: 1.1 g/l

Acidity: 5.3 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.