



Leo Hillinger Pinot Noir “Eveline”

Winery: Leo Hillinger
Category: Wine – Still - Red
Grape Variety: Pinot Noir (Dijon, 777)
Region: Burgenland/Austria
Vineyard: Altenberg
Feature: Certified Organic since 2013
Winery established: 1990



Product Information

Soil: Red slate with chalk inclusions. The vineyard is right behind the winery with perfect microclimate. South exposure.

Elevation: 200 meters (660 feet)

Age of vines: 25 years old

Vinification: Hand-picked at dawn with black light to right away filter out any damaged grapes. 100% destemmed, 20% saignée, temperature controlled spontaneous fermentation with natural yeasts for 4 – 5 weeks at 77F. Aged: 50% stainless steel, 25% second fill barrique barrels and 25% 3.000-liter oak vat, for 9 months before bottling.

Yield: 4,500 kg/ hectare, 7,200 vines/hectare

Tasting Note: Medium garnet color with a fruity nose of strawberries underlined by earthy and spicy notes, and reminiscent of fine wood. A supple tannin structure, gamey texture complements and a long finish. Eveline is the name of Leo’s wife.

Production: 10,000 bottles/year

Alc: 12.5 % vol.

RS: 5.3 g/l

Acidity: 4.4g/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.