



Leo Hillinger Hillside White

Winery: Leo Hillinger

Category: Wine – Still - White

Grape Variety: 70% Pinot Gris, 15% Chardonnay, 15% Gelber Muskateller

Region: Burgenland/Austria

Vineyard: PG: in Rust & Oggau. CH and GM: Jois

Feature: Certified Organic since 2013

Winery established: 1990



Product Information

Soil: Organic mixture of brown earth, alluvial, gravel and lime.

Elevation: 150 meters (492 feet)

Age of vines: Average of 25 years

Vinification: Hand and machine harvest in mid-September. 100% destemmed. Six hours skin contact, fermented in stainless steel tank, 2 months on gross lees, 4 months on fine lees. Bottling after 2 weeks.

Tasting Note: Intense straw yellow with pink hue. The nose shows ripe pineapple, mango and lychee topped with caramelized almonds and sweet popcorn. On the palate the wine is round, full-bodied and very exotic. Chocolate bananas, lychee and pineapple supported by the moderate acidity and the ripe tannin result in an exciting appeal. This continues in a long, creamy and warming finish.

Alc: 13 % vol.

RS: 4.6 g/l

Acidity: 4.8 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 area can be exceptional as well. This is largely due 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.