



Leo Hillinger Pinot Gris

Winery: Leo Hillinger
Category: Wine – Still - White
Grape Variety: Pinot Gris
Region: Burgenland/Austria
Vineyard: Lehmgrube
Feature: Certified Organic since 2013
Winery established: 1990



Product Information

Soil: Limestone and slate. South-East exposure.

Elevation: 165 meters (540 feet)

Age of vines: 15 years old

Vinification: Machine harvest. 4 hours skin contact before temperature-controlled fermentation with selected yeasts for 2 – 3 weeks at 15°C – 17°C, 100% stainless steel, 4 weeks on fine lees in seasoned barriques, course filtered, bottling after 2 weeks.

Yield: 6,500 kg/hectare, 4,500 vines/hectare

Tasting Note: Pinot Gris is also known as Grauburgunder in Austria. Medium straw-yellow color with pink hue. Aromas of ripe fruit such as quince and mango with hints of walnut. On the palate, the Pinot Gris is smooth and full-bodied with a nice middle palate, rounded off with a fine spicy and long finish.

Production: 9,000 – 11,000 bottles/ year

Alc: 14 %vol.

RS: 3.3g/l

Acidity: 4.3g/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.