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## Heinrich Hartl “Gelbie” Zierfandler skin contact

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**Winery:** Heinrich Hartl

**Category:** Wine – Still – White/ skin contact

**Grape Variety:** Zierfandler

**Region:** Gumpoldskirchen/ Thermenregion/ Austria

**Vineyard:** Ried Sonnberg

**Feature:** Organic

**Awards:** 92 Wine Enthusiast (2019)



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### Product Information

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**Soil:** Brown earth on shell-limestone. This vineyard sits on a beautiful slope overlooking the ancient town of Gumpoldskirchen with a view over the whole region and Viennese basin. It gets a cooler breeze even on hot summer days from the forest at its back and is surrounded by bushy hedges.

**Exposure:** South-East

**Elevation:** 258 - 298 meters (846 – 978 feet)

**Age of Vines:** 40 years

**Vinification:** Handpicked at the end of September. Destemmed, crushed, spontaneous fermentation in an open vat. Gentle punch-downs twice a day during main fermentation. Left soaking for another week after fermentation stopped, then tenderly pressed. Aged on full lees for a year in a used 600L barrel. Racked, minimal sulfite dose given before bottling unfiltered and unfiltered.

**Tasting Notes:** Amber color, light onion peel hue. Elegant, floral scent of orange blossom, candied quince, ripe yellow apples, fresh straw. Medium body held together by refreshing acidity. On the palate, dried orange peel, grapefruit, melon, some brioche, hints of vanilla. A small tannic grip gives this wine structure and longevity, showing an almost salty, lemony finish, which is nevertheless round and soft.

Zierfandler is an old Austrian variety that grows almost exclusively in the Thermenregion on about 148 acres, so a truly rare gem. Late ripening and challenging in the vineyard, it produces intriguing, long-lived and ageable wines.

**Alc:** 12.5 %

**RS:** 0.9 g/L

**Acidity:** 5.8 g/L

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### Producer Information

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The Hartl farm is located in the Thermenregion which borders Vienna to the north and the Leithaberg range to the east. The regions two major climactic influences come from these two boarder areas; cooler winds from the north and the warmth of the Pannonian Plain to the east.

Like many wineries in Austria, the Hartl farm began as a mixed crop farm. In the last few decades it has turned towards a clear focus on grapes with roughly 40 acres currently planted. The current caretakers of the Hartl farm are Heinrich Hartl III and his wife Maria-Sophie. Heinrich and Marie-Sophie have traveled the world of wine and possess a very open-minded prospective. They value the exchanging of views with colleagues, business partners and friends both at the winery and around the globe. With their own wines they try to capture the beauty and richness of the Thermenregion all the while trying to make it accessible to wine lovers seeking something truly unique. To this end the Thermenregion is very distinct in terms of the grape varietals that flourish. The primary white varietals are Rotgipfler and Zierfandler. These grapes are unique and almost exclusive to the Thermenregion. While Sankt Laurent and Pinot Noir are the focus in the region as far as red varietals. Two different terroirs allow Heinrich & Maria-Sophie to draw on almost unlimited resources when it comes to micro-climates; their vineyards are spread out between Oberwaltersdorf (scanty, fast-draining limestone, hence Steinfeld) and on the Anniger-slopes around Gumpoldskirchen (loam-rich clay, sandy loam and brown earth with high shell-limestone content).