



## WEINGUT HEINRICH HARTL

A. Trumauerstr 24 | 2522 Oberwaltersdorf | AUSTRIA

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## Pinot Noir Reserve 2015

### Site, Vineyard and Soil

*Ried Kräutergarten and Ried Weingarten Satzäcker in Oberwaltersdorf: meagre alluvial gravel with a very high limestone content, fine white gravel subsoil with isolated layers of sandy loam.*

### Description

Dark brick red, tending towards a touch of onion peel at the rim. A subtle aroma of dark berries, raspberry preserves, sage, violets, marzipan and vanilla. The juicy palate is characterised by ripe raspberries, blackberries, rosehip infusions and Mediterranean herbs with highlights of black tea. The arc of acidity is almost seamless, providing the round body an elegant frame and highlighting the fine tannins. This wine shows subtle toasted notes and smoked bacon in the finish, but its great asset is the classic ripe pinot fruit.

### Food pairing

Veal roast, leg of lamb with thyme and lemon, grilled vegetables *provençal*, wild fowl such as pheasant or duck wrapped in bacon with prunes (no bacon for the duck but rather some orange peel), pumpkin and root vegetables.

### Serving temperature

14 - 16 °C (57 - 60 °F)

### Cellaring potential

until 2025

### Time of harvesting

Beginning of October 2015

UPC: 9120027875533

6 bl/cs layer: 15 cases pallet: 90 cases



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## Pinot Noir Reserve 2015

### Vinification

Selective hand harvesting, 60% destemmed and crushed, 30% whole berries, 10% carbonic maceration. Cold maceration at 8°C for nine days; 100% spontaneous fermentation, pressed after eighteen days fermenting. 100% in barriques matured for eighteen months, 35% new barriques, 35% second filling and 30% third filling.

**Acidity** 4.8 g/l   **Alcohol** 14.4 % Vol.   **Residual Sugar** 1.7 g/l

### Awards and honors

Vintage 2010: Best Austrian Red over €15, Decanter World Wine Awards 2013  
Silver Medal, International Wine Challenge 2013

Vintage 2006: International Wine Challenge London, beyond Giles MacDonogh's top 20 wines of Austria (Decanter Magazine, June 2011)

### WINE ENTHUSIAST

**92 POINTS** – 03/2018, Pinot Noir Reserve 2014

**94 POINTS** – 09/2017, Pinot Noir Reserve 2013

*Promising aromatics include lifted scents of ripe redcurrant, blood-orange peel and a wild streak of elderberry. These fruit notions carry through on the slinky and smooth palate. Elderberry notes are joined by something more resonant and earthy, reminiscent of truffle and autumn. The structure has light feet but is sure-footed, and the purity of the fruit indicates that it will continue developing. It's a subtle, convincing wine. Anne Krebiehl MW*

### FALSTAFF ULTIMATE WINE GUIDE 2017 / 2018

**93 POINTS** Pinot Noir Reserve 2015

**92 POINTS** Pinot Noir Reserve 2013

### FALSTAFF ULTIMATE WINE GUIDE 2016 / 2017

**92 POINTS** Pinot Noir Reserve 2013

Crimson with garnet highlights and a broad ochre rim. This highly attractive bouquet displays wild forest berry jam, raspberry and hibiscus. Medium complexity on the palate. Sweet strawberry and cherry are laced with spicy, finegrained tannins. Good length and very promising potential.

**91 POINTS** Pinot Noir Reserve 2012

**91 POINTS** Pinot Noir Reserve 2011

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