



**Vineyards:** 90+ hectares (222+ acres)

[www.kwselection.com/wineries/leohillinger.pdf](http://www.kwselection.com/wineries/leohillinger.pdf)

**Varieties:** Grüner Veltliner, Welschriesling, Chardonnay, Pinot Gris, Sauvignon Blanc, Gelber Muskateller, Zweigelt, Blaufränkisch, St. Laurent, Merlot, Syrah, Cabernet Sauvignon and Pinot Noir

**Wine Region Burgenland:** It is a unique wine-producing region in an Austrian context as the most recognizable wines produced here are based on white and red varieties almost at same level. On top, sweet wines are produced based on the naturally occurring Botrytis Cinerea. This region produces by far the biggest amount of red wine in Austria. This is the reason why it is also unofficially called the red wine quarter of the country. The winery Hillinger is in the north of Burgenland, between the Leithaberg and the lake Neusiedl. This subregion is known for its unique whites and sweets. This can be attributed to the plentiful sunshine and the cooler nights the region experiences which averages of more than 2000 hours per year

**Soil and Climate:** The primary rock is slate and lime. The perfect vineyards for our Pinot's are limestone and brown soil and for Blaufränkisch on lime. Hot, dry summers and cold winters express fruitiness and retain acidity in the wines combined with the temperature-regulating influence of the lake Neusiedl, guarantees long vegetation periods for full ripeness of grapes. High humidity and autumn fog and drying sun during the day helps to develop botrytis cinerea, which forms the basis for our top quality sweet wines, such as TBA Small Hill Sweet and TBA Hill 3.

The success story of the Leo Hillinger wine-growing estate...With a 90+-hectare area under cultivation in Austria, the Hillinger wine-growing estate is one of the largest high-quality wine producers in Austria. Since Leo Hillinger took over his father's small wine business in 1990, he has created a model Austrian business by instigating intelligent structural reforms and ownership of good locations around Jois, Oggau and Rust. His "passionate" commitment has now paid off in more ways than one.

**THE PHILOSOPHY OF LEO HILLINGER** 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."

With innovative products such as the Secco sparkling wine and the Small Hill range (red, white, rosé, sweet), Hillinger has also succeeded in appealing to new, young consumer groups in particular.

## WINES & PRODUCTION

The top quality of the wines is guaranteed by the synthesis of ORGANIC vineyard work with state-of-the-art cellar technology. Hillinger has relied on organic wine cultivation since 2010. The high density of the wines is created by consistent work in the vineyard. An average of 4,000 – 5,000 kilograms of grapes are harvested per hectare, which equals approximately 1.5 to 2 kilograms of grapes per vine. Vineyard areas in different locations and with different soils - from black soil to brown soil to clay and slate - allow multi-layered wines to be created.

The wine-growing estate of Hillinger covers 30+ hectares in Rust, 30 hectares in Oggau and 30+ hectares in Jois.



### **Leo Hillinger Secco Sparkling Pinot Noir "pink ribbon".**

It has delicate aromas of fresh strawberries and red berries, which follow through on the palate. The flavors are beautifully balanced with a vibrant and refreshingly **dry** finish. Wonderful as an aperitif to begin a great dinner and evening, pairs very well with Sushi, or serve after dinner with fresh strawberries. Secco also makes a perfect toast!!

Alc. 12% acidity 6.7 g/l residual sugar 18 g/l

ALSO AVAILABLE IN 187ml bottles



Already during his childhood he showed deep interest in viticulture and vinification. During his professional wine education and several practical abroad he expended his knowledge and learned the secrets about making great wine showing the sense of place.

At an age of 19, Leo Hillinger went to California and learned the basics about organic treatment in the vineyards and cellar. This builds the fundament for today's success being **100% organic** on more than 90 ha of vineyards.

LEITHABERG DAC

TRADITION - TERROIR - TIEFGANG



## Minerality in white and red

	<p><b>Leo Hillinger Grüner Veltliner Leithaberg 2017</b></p> <p><b>WINEENTHUSIAST</b> 91 pts. <i>"Mossy freshness and gentle hazelnut make for an appetizing nose. It is on the palate that very aromatic fruit appears, almost akin to apricot on this rounded, mellow but fresh wine that finishes with almost tropical overtones of passion fruit."</i> KWSelection.com. — ANNE KREBIEHL MW abv: 13.5% \$39</p>
	<p><b>Leo Hillinger Pinot Blanc Leithaberg 2017</b> (organic)</p> <p>Produced from 40-year old vines and this wine reflects all that! Straw yellow in color, it shows the mineral content and salinity of the lime and slate soil. Aromas of peach, nuts and smoke. Juicy with a good complexity and firm texture, white fruit nuances, and fresh, while maintaining its structure. A wine that grabs your attention through its elegant yet distinctive minerality and pleasantly long palate. Great aging potential.</p> <p>100% destemmed, 6 hours skin contact, spontaneous fermentation in big wooden barrels at 15°C, 4 months on gross lees, 6 months on fine lees, bottling after 2 weeks Alc. 12.5% acidity 5.9 g/l RS 1.5 g/l</p> <p><b>WINEENTHUSIAST</b> 93 pts. <i>"Most subtle hazelnut notes envelop smoke and creaminess on the nose. The balanced palate is rounder than expected with a mellow stone fruit juiciness that sits well with the subtle smokiness that speaks of well-handled oak. A lovely texture completes this subtle, rounded and mellow yet fresh wine."</i> ANNE KREBIEHL MW abv: 12.5% \$39</p>
	<p><b>Leo Hillinger Blaufränkisch Leithaberg DAC 2016</b> (organic)</p> <p>A medium ruby color with a short purple rim. The nose shows of ripe fruit of blackberry and ripe strawberries. Underlined by spicy aromas of white pepper and Mediterranean herbs, moss and cloves. A taut structure supported by a bit of roasted aromas leads to a long balanced and animating finish. This wine shows the sense of place from the Leithaberg. 100% destemmed, spontaneous fermentation in open wooden casks lasting 3 weeks including maceration, MLF in stainless steel, 24 months in 50:50 new and seasoned barriques</p> <p>Alc. 13 % acidity 5.4 g/l residual sugar 1.3 g/l</p> <p><b>WINEENTHUSIAST</b> 94 pts. <i>"The exquisite freshness of tart, red cherry mingles with the perfume of cinnamon-sprinkled blueberries. The palate then presents wonderfully ripe but tart fruits of the forest, again with that lovely cinnamon inflection. The body is sinuous, slender but firm. The finish is gloriously spicy. A very elegant wine"</i> ANNE KREBIEHL MW \$39</p>
	<p><b>Leo Hillinger Pinot Noir "terroir" 2015</b></p> <p>The Pinot Noir Terroir is characterized by a multi-layered, elegant and sophisticated combination of fruit and noblesse, which reflects the origin of the Leithaberg. Medium garnet red, which turns into soft brick tones, releases a fruity, intense scent of strawberries and raspberries and moist stone, which already testifies to the complexity of this wine. The roasted aroma that already penetrates the nose can also be found on the palate, on which the wine continues its fine interplay of strawberry, raspberry and red currants. Fleshy tones mix into this fruitiness, reminiscent of delicately cured Prosciutto.</p> <p><i>The Pinot Noir Terroir grows in the Joiser Ried Altenberg - one of the best locations in the region. A two meter thick, sandy loess layer covers an equally thick layer of gravel with a high proportion of clay. Finally, below is the "Leithakalk" (Lime), through which the vines take their roots in order to get to the water below. Once again, the Leitha Mountains prove themselves in this wine as an exceptional basis for Burgundy. Organic cultivation of mash fermented in steel tanks, 5 to 6 weeks on the mash 1/3 new wood, 2/3 large wood for 18 months</i></p>



- Classic



### Leo Hillinger Pinot Gris 2017 (organic)

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. Vinification: 4 hours skin contact, temperature controlled fermentation with selected yeasts for 2 – 3 weeks at 15°C – 17°C, 100% stainless steel, 4 weeks on fine lees, bottling after 2 week *Alc. 13% acidity 5.3 g/l residual sugar 3.3g/l*



**Leo Hillinger Blaufränkisch 2017 (organic)** Intensive ruby-red color with purple rim, in the nose typical spice, bilberry, blackberry and cinnamon. This impression is prolonged on the palate, supported by a firm body and grippy tannins. The long finish is ending with spice. 100% destemmed, 20% saignée, temperature controlled spontaneous fermentation with natural yeasts for 4 – 5 weeks, 1/3 aged in seasoned barriques for 12 months, rest stainless steel. *Alc. 12% acidity 5.7 g/l residual sugar 4 g/l*

**WINEENTHUSIAST**  
THE WORLD IN YOUR GLASS

**90 pts.** "Very ripe, almost lifted notes of blueberry rise from the glass. The palate adds a hint of cinnamon to the vivid berry notes that swish juicily across the palate. The palate is slender, dry and fresh—a very full-fruited expression of blueberry." ANNE KREBIEHL MW



### Leo Hillinger Zweigelt 2018 (organic)

Textbook Zweigelt, ruby-red color with a violet rim and a dark core. Aromas of cherries and sour cherries, underpinned with delicate chocolate, creamy and smooth on the palate. Very fruity, sumptuous flavor and persistent, soft finish. 100% destemmed, 20% saignée, temperature controlled spontaneous fermentation with natural yeasts for 4 – 5 weeks in mixture of 3.000 liter oak vat, second fill barrique and stainless steel for 15 months. *Alc. 12.5% acidity 5.6 g/l residual sugar 6.4 g/l*



### Leo Hillinger Pinot Noir Eveline 2017 (organic) Medium garnet color with a fruity nose of strawberries

underlined by earthy and spicy notes, and reminiscent of fine wood. A supple tannin structure and gamey texture complements the palate for real pleasure. A long finish with a nice play of all components leaving the wish to have a second sip immediately. This wine is ideally suited to complement lots of different food. 100% destemmed, 20% saignée, temperature controlled spontaneous fermentation with natural yeasts for 4 – 5 weeks; 50% stainless steel, 25% second fill barrique barrels and 25% 3.000 liter oak vat, for 9 months *Alc. 12.5% acidity 4.4 g/l residual sugar 5.3 g/l*



- Hill



**Leo Hillinger Small Hill Red 2017 50% Merlot, 25% Pinot Noir, 25% St. Laurent** Intensive ruby-red color with purple rim, in the nose hints of dark berries and chocolate. On the palate a full bodied, balanced and harmonic impression with lots of dark berry fruit ending in a smooth and moderate finish. This wine is ideally suited to complement dishes. 100% destemmed, each variety fermented in stainless steel separately, 10% matured in seasoned barriques *Alc. 13% acidity 4.6 g/l residual sugar 6.2g/l*

**WINEENTHUSIAST**  
THE WORLD IN YOUR GLASS

**89 pts.** "Both red and black cherry notes immediately strike the nose. The palate takes this juicy, vivid fruit and adds a smooth lick of vanilla that makes this creamy and mellow despite the evident freshness. This is easy, dry and brimming with fruit." ANNE KREBIEHL MW



### Leo Hillinger HILLSide 2016 (organic) 60% Syrah, 10% Merlot, 30% Zweigelt **Decanter 94pts.**

A dark ruby color with purple rim, the nose showing a combination of fruit and spice of blackberries, raspberries and cherries underlined by black pepper. Topped up with velvet flavor of cloves. On the palate the above flavors are supported by delicate roasted flavors with perfect harmonic acidity. The discreet wooden flavors support the perfect tannin structure lasting in a long finish. Selection of best vineyard sites. 100% destemmed, 20% saignée, temperature controlled spontaneous fermentation for 4 – 5 weeks at 25°C, 1/3 new barrique, 2/3 seasoned barrique for 18 months, 6 months bottle age *Alc. 13% acidity 5.8 g/l residual sugar 7.6 g/l*



### Leo Hillinger Hill 1 2015 (organic) 50% Zweigelt, 25% Blaufränkisch, 25% Merlot

A deep garnet color with slight orange rim, the nose showing of high complexity of dark fruits like black currant, cherries and bilberry together with balsamic notes and black tea. A earthy touch complements the palate together with the pointed and ripe tannins and the lively acidity. The finish is very long and perfectly balanced. 100% destemmed, 20% saignée, temperature controlled spontaneous fermentation for 4 – 5 weeks 1/3 new barrique, 2/3 seasoned barrique for 18 months, 6 months bottle age. *Alc. 14% acidity 5.3 g/l residual sugar 1.1 g/l*