
Heinrich Hartl Pinot Noir Classic

Winery: Heinrich Hartl

Category: Wine – Still - Red

Grape Variety: Pinot Noir

Region: Oberwaltersdorf/ Thermenregion/ Austria

Vineyard: Ried Kräutergarten, Widderkreuz, Gestein

Feature: Certified sustainable

Awards: 2016 90 pts WE



Product Information

Soil: Ried Kräutergarten in Oberwaltersdorf, meagre alluvial soils with high limestone content. Ried Widderkreuz in Gumpoldskirchen, medium-loamy brown calcareous soil with chalky gravel. Ried Gstein in Teesdorf, meagre alluvial soils with high limestone content. South-East exposure.

Age of vines: 15 – 35 years

Altitude: 708 – 853 above sea level

Vinification: Harvested by hand, destemmed, 50 % whole berries, half with spontaneous fermentation. Pressed ten days after the start of fermentation. Élevage twelve months half-and-half stainless-steel tank and used wooden casks.

Tasting Notes: The entry-level player in the Pinot pageant presents itself in medium-intense brick red with a broad meniscus. The aromatic nose is quite catching with its cherry fruit, raspberry compote and a subtle smoky note, which comes back in the finish redolent of cedar (think of Grandpa's humidor!). The rather firmly structured palate shows the dark cherries once more, with bits of pepper and bitter chocolate chiming right in. The wine has definite power and medium length; thanks to its soft and ripe fruit the Pinot Classic is drinking well now.

Alc: 13.5 %

Residual Sugar: 3.2 g/l

Acidity: 4.7g/l

Producer Information

Weingut Heinrich Hartl III is located in the Thermenregion in Lower Austria, a sun-rich district south of Vienna. The area is influenced by both the Pannonian and Continental climatic zones. Here the summers are relatively warm and dry, but the winters are cold.

Like most wineries in Austria, the Hartl family comes from a mixed farming background, but has turned towards a clear focus on wine. Today the fruit of 40 acres is being transformed into wines of remarkable style and quality. The winery is certified sustainable. Two different terroirs allow Heinrich to draw on almost unlimited resources when it comes to micro-climates, since his 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). Rotgipfler, a regional specialty, together with St. Laurent and Pinot Noir, are the estate's flagship varieties. Five generations of the Hartl family shaped and formed the estate before responsibility was handed over to the 20-year-old Heinrich only 11 years ago. In terms of landscape, geology and climate, the Thermenregion is comparable with Burgundy. The similarities extend further: in both regions' winemaking was promoted throughout the Middle Ages by religious orders of monks. Discoveries from Roman and even Celtic periods reveal, however, that the region's winemaking history extends back at least two millennia. The Thermenregion: Extraordinary wines from autochthonous varieties.