
Leo Hillinger Hill 1

Winery: Leo Hillinger

Category: Wine – Still - Red

Grape Variety: 25% Zweigelt, 25% Blaufränkisch, 50% Merlot

Region: Jois/ Burgenland/Austria

Vineyard: Best sides in Rust (Umriss), Oggau (Altenberg), Jois (Altenberg)

Feature: Certified Organic since 2013

Winery established: 1990



Product Information

Soil: Limestone and slate. South and South East exposure.

Age of vines: around 50 years old

Elevation: 660-980 feet above sea level

Vinification: The flagship wine of Leo Hillinger. Hand-harvest in 2nd to 3rd week in October. 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. Yield:

The "Hill 1"- grapes are coming from the warmest south faced vineyards which allow for a longer growing season that produces ripe grapes from the three varieties. The difference between night and day temperatures is an important instrument to keep the acidity level in a perfect balance. 1997 was the first vintage.

Tasting Note A deep garnet color with slight orange rim, nose showing of high complexity of black currant, cherries and bilberry together with balsamic notes and black tea. Earthy touch together with pointed and ripe tannins and the lively acidity. The finish is very long and perfectly balanced.

Production: 12,000 bottles/ year

Alc: 14.5 % vol.

Residual Sugar: 1.1 g/l

Acidity: 5.3 g/l

Producer Information

With a cultivated area of 222 acres in Austria, the Hillinger winery is one of the major wine producers in the top-quality segment in Austria. Since Leo Hillinger took over his father's small wine business in 1990, he has been developing operations through intelligent structural reforms and acquisitions of good locations around Jois and Rust to produce and make a model Austrian company.

"More than wine" means that Leo Hillinger doesn't just fill his bottles with top wines, but also his outlook on life, or as he likes to describe it, "his heart and soul". And it's filled with joy, passion, energy, pain and not least of all, strict consistency! But "more than wine" means so much more for Leo Hillinger and his team, which reinforces the company's motto even more. It stands for innovation, development, creativity, belief, intention & lust life in the most diverse areas. Starting with sport, ranging through to events, cuisine and much more!

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.

Burgenland: The Burgenland is unofficially known as the red wine quarter of the country. At the same time, very nice and unique whites are also produced in Burgenland. This can be attributed to the plentiful sunshine the region experiences, which averages almost 2,000 hours per year.