



WEINGUT HEINRICH HARTL III

## Pinot Noir Graf Weingartl

2011



### Site, Vineyard and Soil

*Satzfeld Oberwaltersdorf*, deep alluvial soils covered by a heavy layer of black soil; subsoil of limestone gravel.

### Description

Our single-vineyard Pinot Noir is dark brick red in the glass with a broad meniscus and light garnet tones toward the edge. 'Graf Weingartl' offers a pure Burgundian impression in the nose: ripe raspberries with wild strawberries, sous-bois, cedar and a salty whiff of pine; altogether a wonderfully refined fruit expression. The palate delivers what the aromas have promised and the wine's berry-driven character is reinforced, accompanied by a firm acidity that is very slightly cushioned by the wine's core of sweet fruit. Nonetheless, this Pinot Noir demands patience, and asks for a bit of time. The arc of flavours on the palate develops into roasted coffee notes with a bit of caraway seed, just enough to create complexity. We love the elegant long and silky finish.

### And a bit of information:

One can say that the Hartl estate was a 'Graf-house' (a noble house, Graf = earl), before Heinrich Hartl I married into it – although in truth, the owners' family name was Graf. The parcel of land upon which our premier cru now stands has been planted to grape vines as far back as the Hartls can remember. And at some point, the site's potential for Pinot Noir was discovered, to our great benefit today. The 'Graf Weingartl' represents the core of our estate and stands truly close to our hearts. A great deal of passion flows into this wine, which was first vinified as a single vineyard bottling in 2007.

### Awards and honours

Vintage 2011: Bronze, Decanter World Wine Awards 2014  
Vintage 2011: Accepted for the SALON Österreich Wine 2014  
Vintage 2009: Accepted for the SALON Österreich Wine 2012  
Vintage 2008: SALON Champion – SALON Österreich Wine 2011  
Vintage 2007: SALON Champion – SALON Österreich Wine 2010

### Food pairing

Lamb cutlets with creamy rosemary polenta, venison with grilled asparagus, sirloin of veal with morels and puréed celery.

### Serving temperature

16–18° C (60–65°F)

### Cellaring potential

until 2019

### Time of harvesting

From the beginning to the end of October 2011

### Vinification

Extremely selective hand harvesting; three passes through the vineyards. 70% destemmed and crushed, 30% whole berries. Eight days cold maceration at 5°C; spontaneous fermentation, pressed after fourteen days fermenting. 100% maturation in barriques, of which 60% were new and the rest used. Twenty months ageing in cask.

**Acidity** 5,2 g/l **Alcohol** 14,0 % Vol., **Residual Sugar** 2,0 g/l