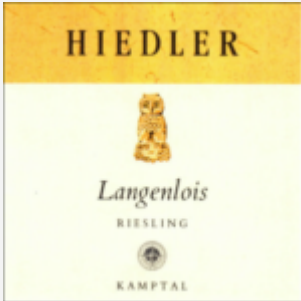


Hiedler Langenloiser Riesling Kamptal Austria 2022

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2022

GRAPE Riesling

GEOGRAPHY Europe

COUNTRY Austria

LARGER REGION Weinland

SMALLER REGION
Niederösterreich

SUB REGION Kamptal

Rationale

When thinking of Austrian white wines today, most wine drinkers knee-jerk right into Gruner Veltliner, and with good reason: it's a lovely grape and the signature variety of the country. Alas, to stop there is a shame. Austria's Rieslings rank among the greatest white wines in the world. At times overshadowed by releases from neighboring Germany, the brilliant whites from the Wachau, Kremstal, and Kamptal are most often drier than their counterparts in Germany yet still full-bodied, sharply mineral, and terrifically fresh. The nation's second most-produced white grape is made mostly in drier styles and as the climate is slightly warmer than that of Germany it's reflected in wines with more body while maintaining the shrill acidity the grape is known for globally. They can display gorgeous fruit and herbal flavors as well as great minerality. Young Riesling exudes, notes of stone fruit including include peach, apricot usually accompanied by notes of tart tree fruit (apples, pears), and lemony citrus and display a slaty minerality. Depending on the level of aging, they develop a pleasurable petrol tone, something that not all drinkers may enjoy but are part of the grape's DNA.

Hiedler's holdings are in the best vineyards in the Kamptal, with Riesling parcels in the Heiligenstein and Gaisberg. The estate is a pioneer in ecological wine growing and only sustainable vineyard practices are implemented. Stylistically, malolactic fermentation is never blocked but allowed to occur naturally, allowing Hiedler a quite broad and unique dimension of texture and weight.

Sight

BRIGHTNESS Star Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Yellow

HIGHLIGHTS Green

BUBBLES No

Structure

RESIDUAL SUGAR Dry

ACID High

ALCOHOL Medium

PHENOLS None

TEXTURE Lean / Tart

FINISH Long

COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Lemon • Meyer Lemon • Tangerine *Condition: Ripe, Fresh* *Part: Flesh, Peel / Zest*

TREE/VINE FRUIT Apple (Green) • Quince • Pear (Asian) *Condition: Fresh*

STONE FRUIT Peach (Yellow) • Peach (White) • Apricot *Condition: Ripe, Fresh*

TROPICAL FRUIT Mango • Pineapple • Passion Fruit *Condition: Under Ripe / Tart, Fresh, Ripe*

FLORAL Apple Blossom • Honeysuckle • Lemon / Lime Blossom *Condition: Fresh*

HERBAL Lemon Grass • Sorrel

OTHER SPICES Sesame / Candy • Ginger Powder • Honey

INORGANIC EARTH Mineral / Rock • Flint / Slate

OAK AGING No

OXIDATION/NUTTINESS Cashew • Peanut / Shell • Pinenut

PERCEIVED WINEMAKING CHOICES Lees Contact