



PRODUCER PROFILE

Estate owned by: Gernot and Heike Heinrich
Winemaker: Gernot Heinrich
Total acreage under vine: 222
Estate founded: 1990
Winery production: 40,000 Bottles
Region: Burgenland
Country: Austria

Heinrich Pannobile 2015

WINE DESCRIPTION

Gernot and Heike Heinrich founded their winery in 1990 with just one hectare and have steadily grown to 90 hectares today. Heinrich converted to biodynamics in 2006 and is a member of Respekt, a certifying body for biodynamic viticulture in Austria. Heinrich is today one of Austria's most innovative wine producers.

All of Heinrich's wines are fermented spontaneously and are often left with the skins for several weeks. The wines remain on their lees for an extended period and are vinified mainly in neutral oak casks. Gernot says, "we give the wines plenty of time to mature, the time that hardly anyone has today," and adds, "it is above all else time that shapes our wines."

Pannobile, a portmanteau of "Pannonian" and "nobility," is an association of nine wineries in the northern Burgenland village of Gols. The group formed in 1994 to exchange ideas and raise the profile of the region's wines. The rules stipulate that only typical grape varieties may be used. Each member produces and submits a potential Pannobile wine every vintage. Importantly, they undergo peer review before earning the Pannobile name.

Heinrich's Pannobile is a blend of Zweigelt and Blaufränkisch and comes from their top vineyards in Gols and Leithaberg. It is aimed to express the best of what the Pannonian region offers. It is harvested by hand and spontaneously fermented in wooden vats and aged for 21 months in used 500-liter oak barrels.

TASTING NOTES

Any wine bearing the name "Pannobile" will have been judged by its members as an authentic representation of the region. Pannobile shows the freshness obtained from typical Austrian varieties coupled with the warmth and ripeness of the Pannonian climate. It features aromas and flavors of red and blackberries, dried herbs and flowers, and is earthy, balanced, and fresh in taste.

FOOD PAIRING

Zweigelt is Austria's most-planted red grape variety and is favored for its soft and fruity character, making it easy to enjoy and versatile at the table. Its fresh and bright profile allows Zweigelt to cut the richness of traditional Hungarian goulash or complement the flavor of roasted game birds or earthy chanterelle mushrooms.

VINEYARD & PRODUCTION INFO

Soil composition:	Calcareous Silty-Loam
Elevation:	429-495 feet
Vines/acre:	2,000-2,400
Yield/acre:	1.8 tons
Exposure:	Southwestern
Year vineyard planted:	1974-1999
Harvest time:	September-October
First vintage of this wine:	1992
Bottles produced of this wine:	40,000
Certified Eco-Friendly Practices:	Biodynamic-Respekt

WINEMAKING & AGING

Varietal composition:	55% Zweigelt, 45% Blaufränkisch
Type of aging container:	Barrels
Size of aging container:	500-liters
Age of aging container:	One-Six years

ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	1 g/L
Acidity:	5.9 g/L