



## PRODUCER PROFILE

Estate owned by: Gernot and Heike Heinrich  
Winemaker: Gernot Heinrich  
Total acreage under vine: 222  
Estate founded: 1990  
Winery production: 6,000 Bottles  
Region: Burgenland  
Country: Austria

## Heinrich Pinot Noir 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."

Pinot Noir is from the limestone soils near the cool forested areas of the Leithaberg and the sunny southeast-facing escarpment of the Parndorfer Platte. The grapes are harvested by hand and fermented by spontaneous fermentation. The wine is matured for seven months in wooden vats and used 500-liter oak barrels.

### TASTING NOTES

Burgenland has a generally warmer climate than Burgundy and site selection is paramount to produce a fresh and elegant style of Pinot Noir. This Pinot Noir exhibits freshness on the nose with aromas and flavors of red cherries, violets, and spice.

### FOOD PAIRING

Pinot Noir might be the world's most flexible food wine. The wine's high acidity, medium body, medium alcohol, and low tannins make it very food-friendly. Pinot Noir, with its earthy and sometimes gamey character, is a classic partner to roasted game birds, grilled duck breast, and dishes that feature mushrooms, black truffles, or are rich in umami.

### VINEYARD & PRODUCTION INFO

Vineyard size:	5
Soil composition:	Gravel and Clay-Loam
Elevation:	495 feet
Vines/acre:	2,000
Yield/acre:	1.4 tons
Exposure:	Northern / Southwestern
Year vineyard planted:	1997-2002
Harvest time:	August
First vintage of this wine:	2012
Bottles produced of this wine:	6,000
Certified Eco-Friendly Practices:	Biodynamic-Respekt
Certified Vineyards:	yes

### WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks and Barrels
Fermentation temperature:	79-82 °F
Maceration technique:	Punchdown
Length of maceration:	14-18 days
Type of aging container:	Barrels
Size of aging container:	500-liters
Age of aging container:	Two-Six years
Type of oak:	French
Length of aging before bottling:	7 months
Total SO <sub>2</sub> :	52 mg/L

### ANALYTICAL DATA

Alcohol:	12%
Residual sugar:	1 g/L
Acidity:	5.4 g/L