THE SOURCE WESZELI KAMPTAL



2017 RIESLING, HEILIGENSTEIN

PRODUCER OVERVIEW

Davis Weszeli purchased top Kamptal vineyards in 2011 and was joined in 2015 by German-born winemaker, Thomas Ganser. Their vision for long cellar-aged wines and their farming is certified organic since 2020 and biodynamic conversion started in 2019. The climate is a tug-of-war between cold north winds and the eastern warm Pannonian winds. The soil and rock types are metamorphic, igneous and sedimentary.

VINEYARD DETAILS

The Riesling Heiligenstein 1ÖTW comes from vines planted in 1979 (though there are younger vines planted up to 2013 that not used for this bottling) on large, south/southwest-facing terraces (some gradual and one very steep) between 230-300m on a bedrock of desert sandstone and volcanic conglomerate with a topsoil of gravel and sand derived from the underlying bedrock.

CELLAR NOTES

Each vintage is handled according to its growing conditions, but the general approach is to harvest each site in three passes: the first for entry-level wines and sparkling base, the second to provide blending components for the entry-level range, and the final (and most complex) for Erste Lage. Erste Lage fruit undergoes whole-bunch maceration for 6–18 hours—longer in cooler years, shorter in warmer ones—before a natural fermentation of 2–3 months in steel. Malolactic fermentation may occur if sulfur is not added for an extended period, though it is not desired. The Erste Lage wines are then aged in large wooden casks for 2.5 years before bottling, and released 4-5 years after the vintage. The entrylevel wines go through a much shorter process and are released the year after harvest season.

