WEINGUT HIRSCH · AUSTRIA

Grüner Veltliner Kamptal Hirschvergnügen, 2024

Kamptal DAC, Kamptal





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Grüner Veltliner	11.5%	2024 · 750 ml

STILL, LIGHT-BODIED



LABEL

Tasting notes

Bright lush yellow colour With juicy fruit and classic white pepper notes Cool noblesse characterizes the nose, delicate apple blossom, pear seeds and meadow grass

About the wine

Grüner Veltliner from Hirsch's organically and biodynamically farmed vineyards around Kammern in the Kamptal. It ferments slowly with native yeasts and is raised entirely in stainless steel for about five months. Hirsch was one of the first Austrian estates to bottle its whole range under screwcap, and the deer on the label nods to the family name.

Awards

Falstaff (Peter Moser) 2025 — 92 points (2024)

Winemaking

MATURATION	Stainless steel maturation

Cellar and service

SERVE AT	8–10 °C
FOOD PAIRING	Perfect with starters, fresh vegetables, vegetarian dishes, light seafood, or white meats.

Say it: Weingut Hirsch: VINE-goot HEERSH; Kamptal: KAHMP-tahl; Hirschvergnügen: HEERSH-fer-gnü-gen; Grüner Veltliner: GRÜ-ner FELT-lee-ner