

AUSTRIAN WINE



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LEO **HILLINGER**

HILLside 2008

70% Syrah, 20% Zweigelt and 10% Merlot aged for 20 Month in used Barriques. The result is a full-bodied red with black pepper upfront, velvet smooth on the pallet and hints of chocolate, rich red berries on the long soft finish.

Serving Suggestion:

Wow! Although absolutely delicious on its own. Enjoy with roasted lamb, beef tenderloin or prime rib.



Falstaff

92 pts. Hillinger HILLside 2008 SY/ZW/ME
20,000 bottles produced, Jois Neusiedlersee

Website: www.leo-hillinger.com

Technical Data:

Alc: 14 % alc. vol. Acidity: 5,2 g/l Residual Sugar: 2,4 g/l

Origin: Rust Burgenland

Vineyard: several Top Vineyards in Rust

Vinification: Hand-picked, spontaneous fermentation, 4 weeks of fermentation and 20 month aging in used Barriques.

UPC: 7 87263 31225 4 TTB: Select 10067-000-000054 80/64

12 bottles in case 17 cases in Layer 68cases on Pallet

Weight: bottle: 1,3kg case: 16,1kg pallet: 1105 kg

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Klaus Wittauer 703-624-6628 kwittauer@msn.com