LEO HILLINGER
more than wine!

JACK without dad

LEO HILLINGER JUNIOR VINIFIES HIS FIRST OWN WINES

Leo Thaddeus Hillinger, the 18-year-old son of the Burgenland organic winemaker Leo Hillinger, presents his first own line of wines under the name "JACK" supplemented with the addition "without dad".

Jack is the nickname of the scion of the Hillinger family, who has already known since childhood that he wants to follow in his father's big footsteps one day and become a winemaker just like his father.

"My father provided me with the best vineyards of the Leithaberg region for my first wine line - this is a great honor for me. I am very grateful for what my father has built up over the past decades and I will do my best to make him proud of me," says Leo Hillinger Junior.

Leo Junior's two cuvées come from vineyards on the Leithaberg, the best sites in northern Burgenland, and provide the ideal starting point for an excellent quality of his first wines.

JACK WHITE

The white cuvée impresses with an intense straw yellow color with light yellow reflections. The nose is dominated by a clear black currant. Over the entire length, this dominates the wine, paired with a good dash of pepper.

On the palate, the limestone soil of the Ladisberg is evident. Differentiated and highly frequency, the minerality of this exceptional soil accompanies the entire path of the wine across the palate. The fruit is merely a companion to the minerality on the palate and flashes briefly again and again. Ripe currants, bananas and even a dash of lovage mingle sporadically to create a very exciting overall impression.

Already on the palate, a long mineral, full-bodied finish announces itself. Now, for the first time, the moderate acidity that perfectly supports the minerality becomes apparent.

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JACK RED

Dark ruby red with clear, light red rims. Typical for a Cabernet Franc, the wine appears peppery and racy. Dark red fruits dominate the clear almost uncharacteristically fruity nose. On the palate, it is no lightweight and comes with ripe tannin and decent pressure. Again, the dark fruit dominates. The core of the wine shows the gravel soil it was grown on. The moderate acidity and ripe tannins help to differentiate the fruit and clearly perceive each one. The finish is carried by the moderate acidity and the ripe, round tannins. It is of good to medium length.

Falstaff Editor-in-Chief Peter Moser's tasting results:

92 Falstaff points:
JACK »without dad«
White 2017 (Sauvignon Blanc)

14%, NK, light greenish yellow, silver reflections. Fine herbal spice, hints of white peach, with more air nuances of ripe guava and gooseberries. Juicy, elegant, well-integrated, extract-sweet musculature, elegant and mineral-tinged, lingers well, reminiscent of varietal representatives from chalky soils of Sancerre.

91 Falstaff points:
JACK »without dad«
Red 2017 (50 % Cabernet Franc, 25 % Blaufränkisch, 25 % Merlot)

13%, NK, bright ruby garnet, broader ochre rim. Fresh red berry nuances, subtle hints of blackberry jam, tobacco notes, mineral touch. Finely spicy, delicate nougat, well-integrated tannins, freshly structured, a medium-weight food companion, already easy to drink.

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