

2012 Jägerberg Grauburgunder Erste STK Lage®

Gamlitz . Südsteiermark

Vintage 2012

The vintage year 2012 in Southern Styria was characterised by extremes in the weather. The mild winter and warm days in springtime brought about an early bud-break. A great deal of rain fell during flowering, which led to significant instances of shot berries and a 30% reduction in the harvest. As the vegetation period proceeded, adequate rainfall and warm temperatures ensured a healthy growth-process. In August, a heat-wave lasting for two weeks caused the grapes to ripen rather quickly, and we were already picking in the first week of September. Four weeks later, the harvest was concluded. The resulting wines are seemingly delicate, juicy and elegant, with a handsome structure of acidity and the fruit aromas typical of Southern Styria.

The Jägerberg

The Jägerberg is a south-facing site situated at approximately 350 meters above sea level. And thanks to the sandy and loamy structure of the chalky-based soil, it is ideal for Burgundian grape varieties. Growing here are Grauburgunder, Morillon (Chardonnay) and Weißburgunder, which develop a warm, floral fruitiness and a tightly structured, minerally palate. We focus on capturing the Jägerberg's authentic character – the minerality and style – and filling the bottle with it.

Vinification

Spontaneous fermentation and maturation took place in large wooden barrels (1,500 liters). The maturation lasted approximately 13 months – time that the wine needs to express the potential and character of the site.

Tasting notes

The nose features aromas of dried herbs, while the palate exudes compact Burgundy fruit. The tightly-woven structure and elegant softness and spiciness originate in the marly limestone soil of the Jägerberg site.

Drinking recommendation

Optimal drinking time: from 2012

Optimal drinking temperature: 12°-14°C

Decanting is recommended during the first five years.

Thanks to its spiciness and dense structure, this wine goes superbly with traditional "red wine dishes", such as lamb or venison, with robust sauces.

Analysis

Alcohol: 13.0 % vol.

Acidity: 4.4 g/l

Residual sugar: 1.3 g/l



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