

2013 Scheurebe Südsteiermark

Gamlitz . Südsteiermark

Vintage 2013

The wine year 2013 started with a cold, snowy and very long winter. As a result of long lasting and thick snow layer the spew of the vine was a little bit lated.

During the blossom we had optimal conditions, after that perfect weather did the best for growing of vine and grapes.

Summer started with a more weeks lasting heat wave, followed by - for the soil needed - rain.

Due to that, the maturity of the grapes was a little bit late, but in the middle of September harvest started.

A picture-perfect autumn with warm days and cold nights brought us in the end a perfect vintage.

The result: elegant wines with characteristic variety which are tightly and have a very harmonic acidity.

Wines of the vintage 2013 can be stored and will mature with the years.

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Vinification

100 % steel tank fermented and matured.

Tasting notes

The Scheurebe has an intense, fruity bouquet exuding tones of lemon zest and gooseberries. The palate is crisp, vivid and youthfully charming.

Drinking recommendation

Optimal drinking time: now to three years after bottling

Optimal drinking temperature: 10-12°C degrees

This wine is outstanding as an aperitif, and an ideal companion to cold appetizers like mozzarella and country ham.

Analysis

Alcohol: 11.5 % vol.

Acidity: 6.3 g/l

Residual sugar: 2.0 g/l



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