

2012 Gelber Muskateller (Yellow Muscat) Gamlitz

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.

Vinification

Fermentation and maturation in 100% in stainless steel tank.

Tasting notes

An abundance of muscat-like spice with aromas of marshmallow and coriander. The palate is cooling and refreshing, with aromas of lychee and white peach. The vibrant body and well integrated acidity makes you look forward to your next sip.

Drinking recommendation

Optimal drinking time: now to around five years after bottling.

Optimal drinking temperature: 11-13 °C

The Gamlitz Gelber Muskateller is a full-bodied aperitif, and pairs well with deep fried chicken "*Backhendl*" and Asian inspired dishes.

Analysis

Alcohol: 12.5 % vol.

Acidity: 6,5 g/l

Residual sugar: 1,0 g/l



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