

2011 Sauvignon Blanc Gamlitz

Gamlitz . Südsteiermark

Vintage 2011

A mild winter and warm spring days led to early budding. This soon evened out and the summer that followed was generally very hot during the day, and cooled down significantly during the night. The harvest began on a really sunny day on 11 September. Weather conditions throughout the harvest were ideal, and the grapes were picked at the most optimal moment of ripeness. The 2011 vintage wines display intensity of aroma, body, richness and have cellaring potential as well as exceptional fruit character.

Vinification

Spontaneous fermentation in 50% seasoned oak cask (1500 l) and 50% in stainless steel tank. The wine then matured in stainless steel tank for about seven month.

Tasting notes

Gamlitz provide the perfect conditions for the Sauvignon Blanc variety. The wine has a bouquet of ripe blackcurrants with yellow fruit aromas on the palate, with a touch of dill and fennel. The body has precision, with an elegant and lingering aftertaste.

Drinking recommendation

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

Optimal drinking temperature: 11-13 °C

The Gamlitz Sauvignon Blanc is ideal with rich fish recipes, risotto and vegetarian dishes.

Analysis

Alcohol: 13.0 % vol.

Acidity: 6.2 g/l

Residual sugar: 2.0 g/l



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