

2010 Sauvignon Blanc Klassik

Gamlitz . Südsteiermark

Vintage 2010

The beginning of 2010 was relatively typical for the region. But a very hot July led to a harvest that kicked off one week earlier than usual. And rainfall during the harvest was an additional challenge. Very strict and meticulous selection became the number one priority, so that justice could be done for quality. And this is why, even with approximately 35 percent of the harvest lost, the grapes that made it to the wine cellar were of the utmost quality. The 2010 vintage demonstrated clear varietal typicity, strong minerality, cool fruit and freshness.

Vinification

100 % steel tank fermented and matured.

Tasting notes

The green pepper and elderflower aromas and flavours that are reflected so typically in the Sauvignon Blancs of Styria – come through just as much in this wine as well. Vibrant and complex, it is somewhat reminiscent of moist, glistening Styrian summer meadows. The palate is multi-faceted, with sparkling, compact Sauvignon Blanc fruit and spice.

Drinking recommendation

Optimal drinking time: now to three years after bottling

Optimal drinking temperature: 10-12°C degrees

The Sauvignon Blanc Classic is excellent with light fish, pasta, risotto and vegetable dishes.

Analysis

Alcohol: 12 %

Acidity: 6.4 g/l

Residual sugar: 1.0 g/l



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