

2010 Scheurebe 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 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 % vol

Acidity: 6.1 g/l

Residual sugar: 2.0 g/l



HANNES SABATHI

WEINGUT HANNES SABATHI
Kranachberg 51, 8462 Gamlitz – T +43 3453 2000, F -29

office@sabathi-weine.at
sabathi-weine.at

