

2010 Weißburgunder 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

Spontaneous fermentation took place in large, used wooden barrels (1,500 liters). The maturation lasted six months in steel tanks.

Tasting notes

Fine, elegant tones of mandarin and pear underscored by a light spiciness are found in the nose as well as on the palate. The attractive body with elegantly integrated acidity is completed by a soft finish.

Drinking recommendation

Optimal drinking time: now to three years after bottling.

Optimal drinking temperature: 10-12 °C

This wine is lovely with light meats together with vegetables

Analysis

Alcohol: 11.5 % vol.

Acidity: 6.1 g/l

Residual sugar: 1.3 g/l



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