

2011 Gelber Muskateller Südsteiermark Klassik

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

100 % steel tank fermented and matured.

Tasting notes

Cool aromas of fresh herbs along with anise, caraway and elder come through in the nose. The palate delivers fresh herbal flavours as well, and is supported by a lively acidity structure.

Drinking recommendation

Optimal drinking time: now to three years after bottling

Optimal drinking temperature: 10-12°C degrees

This wine is perfect as an aperitif, and goes wonderfully with traditional Styrian chicken as well as Asian dishes.

Analysis

Alcohol: 12.0 % vol

Acidity: 6.0 g/l

Residual sugar: 1.5 g/l



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