

2011 Rosé 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

The rosé, 100 % Blauer Zweigelt, was fermented and matured in steel tanks.

Tasting notes

This vintage brought a fruit-accented rosé. The wine exudes aromas and flavours of red berries and fresh green apples, and its crispy acidity gives the wine such lovely Summer freshness.

Drinking recommendation

Optimal drinking time: now to four years after bottling

Optimal drinking temperature: 10-12°C degrees

This rosé is a perfect Summer wine and fits so nicely to grilled foods and poached fish.

Analysis

Alcohol: 12.0 % v/vl.

Acidity: 5.3 g/l

Residual sugar: 1.0 g/l



HANNES SABATHI

WEINGUT HANNES SABATHI
Kranachberg 51, 8462 Gamlitz – T +43 3453 2900, F -29

office@hannessabathi.at
www.hannessabathi.at

