

2011 Sauvignon Blanc 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

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: 13.0 %

Acidity: 6.2 g/l

Residual sugar: 1.8 g/l



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