

2011 Scheurebe 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 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: 11.5 % vol.

Acidity: 5.5 g/l

Residual sugar: 2.5 g/l



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