

2011 Weißburgunder 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

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: 12.5 % vol.

Acidity: 5.8 g/l

Residual sugar: 2.0 g/l



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