

2012 Rosé

Gamlitz . Südsteiermark

Vintage 2012

The vintage year 2012 in Southern Styria was characterised by extremes in the weather. The mild winter and warm days in springtime brought about an early bud-break. A great deal of rain fell during flowering, which led to significant instances of shot berries and a 30% reduction in the harvest. As the vegetation period proceeded, adequate rainfall and warm temperatures ensured a healthy growth-process. In August, a heat-wave lasting for two weeks caused the grapes to ripen rather quickly, and we were already picking in the first week of September. Four weeks later, the harvest was concluded. The resulting wines are seemingly delicate, juicy and elegant, with a handsome structure of acidity and the fruit aromas typical of Southern Styria.

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 % vol.

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

