

2010 Jägerberg Grauburgunder

Gamlitz . Südsteiermark

Vintage 2010

The beginning of 2010 was relatively typical for the region. But a very hot July led to a harvest that kicked off one week earlier than usual. And rainfall during the harvest was an additional challenge. Very strict and meticulous selection became the number one priority, so that justice could be done for quality. And this is why, even with approximately 35 percent of the harvest lost, the grapes that made it to the wine cellar were of the utmost quality. The 2010 vintage demonstrated clear varietal typicity, strong minerality, cool fruit and freshness.

The Jägerberg

The Jägerberg is a south-facing site situated at approximately 350 meters above sea level. And thanks to the sandy and loamy structure of the chalky-based soil, it is ideal for Burgundian grape varieties. Growing here are Grauburgunder, Morillon (Chardonnay) and Weißburgunder, which develop a warm, floral fruitiness and a tightly structured, mineraly palate. We focus on capturing the Jägerberg's authentic character – the minerality and style – and filling the bottle with it.

Vinification

Spontaneous fermentation and maturation took place in large wooden barrels (1,500 liters). The maturation lasted approximately 13 months – time that the wine needs to express the potential and character of the site.

Tasting notes

The nose features aromas of dried herbs, while the palate exudes compact Burgundy fruit. The tightly-woven structure and elegant softness and spiciness originate in the marly limestone soil of the Jägerberg site.

Drinking recommendation

Optimal drinking time: from 2012

Optimal drinking temperature: 12°-14 °C

Decanting is recommended during the first five years.

Thanks to its spiciness and dense structure, this wine goes superbly with traditional "red wine dishes", such as lamb or venison, with robust sauces.

Analysis

Alcohol: 13.0 % vol.

Acidity: 5.8 g/l

Residual sugar: 2.0 g/l



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