

2009 Sauvignon Blanc Klassik

Gamlitz . Südsteiermark

Vintage 2009

Nature created a year of challenges in 2009. A long Winter, plenty of rain, low temperatures and damages resulting from couloure - all demanded patience, skill and nerves of steel. But does this mean that the quality of the wines suffered? On the contrary. While we lost around 15% of the grapes because of couloure, the wines - especially the Classic line - actually benefited from this natural yield reduction. Typicity and expression of character were enhanced!

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 3 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: 12.8 %

Acidity: 6.4 g/l

Residual sugar: 1.5 g/l



HANNES SABATHI

WEINGUT HANNES SABATHI
Kranachberg 51, 8462 Gamlitz – T +43 3433 2900, F +29

office@sabathi-weine.at
sabathi-weine.at

