

2007 Jägerberg Grauburgunder

Gamlitz . Südsteiermark

Vintage 2007

A relatively cool vegetation period right up to the harvest characterized the 2007 vintage. Bud break occurred early, while the flowering period varied – lasting four weeks instead of the usual two weeks. However, the Fall was sensational. Thanks to the consistently warm, dry days and cool nights, grapes could be gathered until the end of October. This vintage is defined not only by high ripeness, but also by a good acidity structure. The wines are tightly woven, lean, minerally and sharply focused.

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, minerally palate. We focus on capturing the Jägerberg's authentic character – the minerality and style – and filling the bottle with it.

Vinification

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 2009

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: 13.5 % vol.

Acidity: 4.8 g/l

Residual sugar: 2.5 g/l



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