

2007 Kranachberg Weißburgunder

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 Kranachberg

The basin-shaped Kranachberg, with its south-southwest exposition, is situated at approximately 500 meters above sea level. The soil here consists of permeable, pebbly sand – no limestone content – and delivers fresh and salty minerality like nothing else. Wines from this site are always characterized by an elegant, clearly focused structure. And they reflect our aim: to capture the Kranachberg's typicity, minerality and style and bring these as purely and authentically as possible into the bottle.

Vinification

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

Tasting notes

This wine demonstrates perfectly the characteristic Kranachberg style: minerally, cool, lean, elegant and salty. A no-nonsense Weißburgunder that will show its true greatness in 2010.

Drinking recommendation

Optimal drinking time: from 2009

Optimal drinking temperature: 12°-14°C degrees

Decanting is recommended during the first five years.

This wine goes wonderfully with light meats such as veal and pork, and delicately spiced sauces, mushroom dishes and risotto.

Analysis

Alcohol: 13 % vol.

Acidity: 5.2 g/l

Residual sugar: 1.5 g/l



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