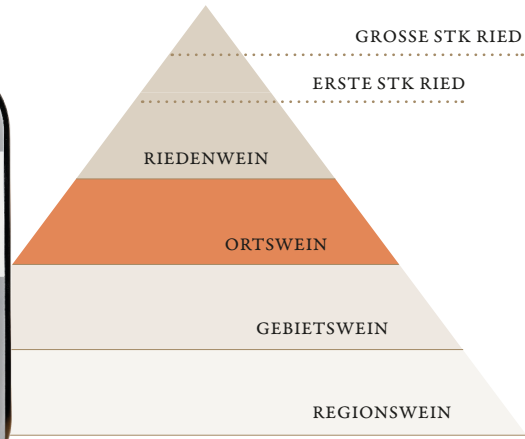


# 2022 Sauvignon Blanc Gamlitz Südsteiermark DAC

**Alcohol** 13,5 vol. %

**Acidity** 6,2 g/l

**Residual sugar** 1,5 g/l



## Gamlitz

The grapes for the Sauvignon Blanc Gamlitz are growing on the Ried Kranachberg in. The soil here consists of permeable pebbly sand – with 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.

## Vintage 2022

The year 2022 was dry and had mild temperatures until march. Therefore, the budding was in April, which was a little later as usual. The bloom followed early, accompanied of daily rainfalls. The summer was hot and dry and caused an early ripeness of the grapes. Because of this, we started the harvest sooner and after a little break caused of rain, we finished it in the beginning of October. The amount of grapes was less than the years before but the quality was excellent! The vintage 2022 will be promising and we are happy with its nice balance.

## Vinification

Handpicked. 8-10 hours maceration.  
Spontaneous fermentation in steeltank, maturation for about 6 months.

## Tasting notes

This wine is very expressive, but also fruity. Clear aromas of pear and rad currant, combined with citrus flavours. The match of elegant acidity and salty minerality are typical for Gamlitz.

## Drinking recommendation

Optimal drinking time: now to around seven years after bottling.

Optimal drinking temperature: 11-13 °C

The Gamlitz Sauvignon Blanc is ideal with rich fish recipes, risotto and vegetarian dishes.

## FP 93

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