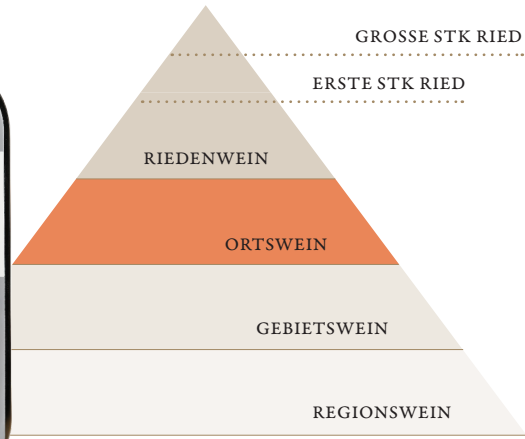


2021 Sauvignon Blanc Leutschach Südsteiermark DAC

Alcohol 13,5 vol. %

Acidity 4,8 g/l

Residual sugar 2 g/l



Leutschach

All local wines (Ortsweine) of Hannes Sabathi are presenting their soil and location. The grapes for the Sauvignon Blanc Leutschach are coming from the steepest parts of Pöbnitzberg, located in the village Leutschach next to the Slovenian border. The soil there is called Opok. The vines here are about 10 years old.

Vintage 2021

This year began with a long winter with a lot of snow and rain. Because of the soil moisture, we had perfect conditions for the budding. Unfortunately, the weather in spring was very variable and so the bloom appeared at the end of April. Very high temperatures caused a poor fruit set. After the bloom we had cold phases so the growth was inhibited but a nice and warm summer helped the vines to regain the lost time. The grapes were nearly perfect with a nice fruitiness and good acidity. The harvest began in the third week of September and could be done unhurriedly and by plan. We had 1/3 less harvest but the quality was excellent for it! We are looking forward to a great vintage 2021 with a nice ripeness, a pronounced freshness and huge flavor variety.

Vinification

Handpicked grapes. Maceration for 10 hours.
Spontaneous fermentation in used, 1500l oak barrels.
8 months on fine yeast.

Tasting notes

The wine shows aromas of herbs, berries and minerals. The heavy soils are expressed in the wine with calm substance on the palate, a concise acidity and mineral freshness. Clear, nice structured and powerful with a good length.

Drinking recommendation

Optimal drinking time: now to around seven years after bottling.
Optimal drinking temperature: 11-13 °C
The Leutschach Sauvignon Blanc is ideal with rich fish recipes, risotto and vegetarian dishes.

Falstaff 93

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