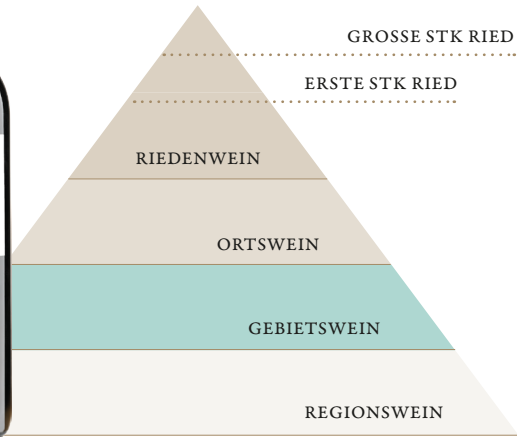


# 2023 Sauvignon Blanc Südsteiermark DAC

Alcohol 12,5 vol. %

Acidity 6,0 g/l

Residual sugar 1,4 g/l



Hannes SABATHI

## Südsteiermark/South Styria

The regional wines of Hannes Sabathi are characteristic for south Styria. The grapes for the Sauvignon Blanc are coming from the different vineyards of Gamlitz and Leutschach. The age of the vines is from 3 to 15 years.

## Tasting note

Typical aromas of green pepper and elderflower are representing this wine. Vibrant and complex, fruity and refreshing. It reminds of moist, glistening Styrian summer meadows. The palate is multi-faceted, with sparkling, compact Sauvignon Blanc fruit and spice.

## Vintage 2023

The 2023 wine year began with a mild but snowy winter. Soil and roots found peace under the snow cover and the water reserves were well replenished. The cool spring ensured a relatively late flowering and gave way to a summer, that was extremely rainy. Temperature peaks and capricious weather conditions such as hail and floods meant challenges, that required precise and thorough work in the vineyard. Warm days, followed by cold nights, favored the optimal ripening of the grapes. Harvest began on September 18 and ended in mid-October. With a slightly reduced harvest, grapes of excellent quality could be brought to the cellar. The 2023 vintage will be promising and already delights us with its beautiful balance.

## Drinking recommendation

Optimal drinking time: now to three years after bottling  
Optimal drinking temperature: 10-12°C degrees  
The Sauvignon Blanc Südsteiermark DAC is excellent with light fish, pasta, risotto and vegetable dishes.

## Falstaff 91

## Vinification

100 % steel tank fermented and matured

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