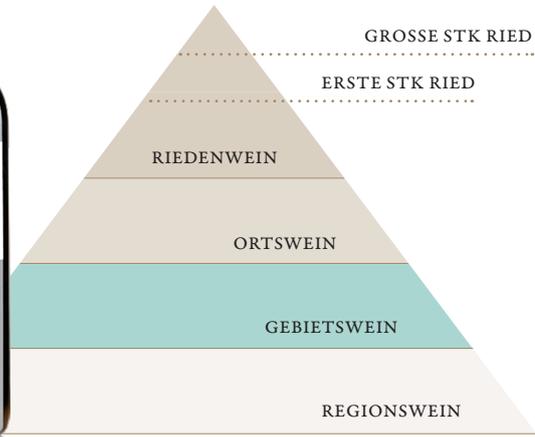


# 2021 Sauvignon Blanc Südsteiermark DAC

Alcohol 13,0 vol. %

Acidity 6,4 g/l

Residual sugar 1,1 g/l



## 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.

## 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

100 % steel tank fermented and matured

## Tasting note

The green pepper and elderflower aromas and flavours that are reflected so typically in the Sauvignon Blancs of Styria – come through just as much in this wine as well. Vibrant and complex, it is somewhat reminiscent of moist, glistening Styrian summer meadows. The palate is multi-faceted, with sparkling, compact Sauvignon Blanc fruit and spice.

## 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.

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