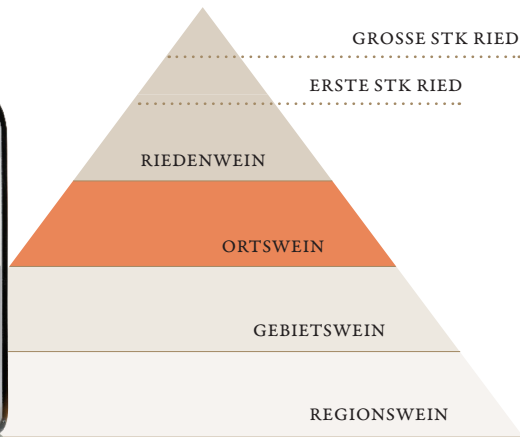


2020 Chardonnay Gamlitz Südsteiermark DAC

Alcohol 13,0 vol. %

Acidity 5,9 g/l

Residual sugar 1,1 g/l



Gamlitz

All local wines (Ortsweine) of Hannes Sabathi are presenting their soil and location. The grapes for the Chardonnay Gamlitz are growing on the Ried Jägerberg and on the Ried Kranachberg. The vines here are about 20 years old.

Vintage 2020

After a dry winter with little snow and rain, the new year started with warm temperatures. Flowering occurred at the usual average time (mid-June) and was generally unproblematic. There were neither dry periods, nor strong thunderstorms in the summer and so we started, under perfect conditions, the harvest in mid-September. Also, the climate in autumn was very favorable. We had less rain and ideal temperatures. There were around 20 degrees during the day and cool and fresh nights. These conditions were ideal and produced perfectly ripe grapes. Due to these conditions the vintage 2020 will be exceptional. The wines are already delighting with their beautiful balance - the regional wines as well as the local wines and the vineyards

Vinification

Handpicked. Whole grape pressing.
Spontaneous fermentation in seasoned oak cask (1500l), maturation for about 15 months.

Tasting note

The wine has a bouquet of ripe blackcurrants with yellow fruit aromas on the palate, with a touch of dill and fennel. The body has precision, with an elegant and lingering aftertaste.

Drinking recommendation

Optimal drinking temperature: 11 – 13°C
You can serve this wine with braised meat or risotto with tasty vegetables.

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