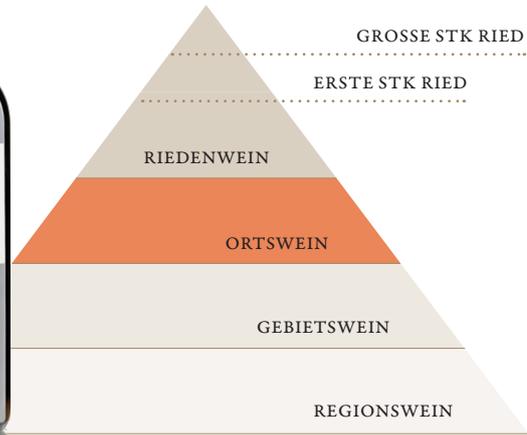


2021 Grauburgunder Gamlitz Südsteiermark DAC

Alcohol 13,5 vol. %

Acidity 5,5 g/l

Residual sugar 1,1 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 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. Whole grape pressing.

Spontaneous fermentation in seasoned oak cask (1500l), maturation for about 12 months

Tasting notes

The wine has aromas of dried apple, walnuts and orange cream. Very playful on the palate, delicate creamy substance and demanding freshness. Smoky underlay, juicy substance with fine, lively acidity. Long aftertaste.

Drinking recommendation

Optimal drinking temperature: 11 – 13°C

A nice wine for risotto, pasta and mediterranean cuisine.

Hanne SABATHI

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