2025
Scheurebe
Steiermark

Alcohol 11,5 vol. %
Acidity 6,7 g/l
Residual sugar 4,7 g/l



Styria

The grapes for this wine are coming from three diferrent locations: Gamlitz, Leutschach and Eichberg. The age of the vines is between 10 and 25 years.

Tasting note

A very fruity and light wine. It reminds of fresh yellow apples accompanied whith a nice acidity. The taste is refreshing, lively and charmingly youthful.

Vintage 2025

The year in the vineyard began with a mild, precipitation-rich winter, creating good initial conditions for the upcoming growing season. An even bud break in spring and a changeable early summer shaped the following months. Regular rainfall promoted vigorous vine growth but also required increased attention to canopy management. Summer brought warm periods without extreme heat, interrupted by rain showers. Under optimal conditions and slightly earlier than in previous years, the main harvest began on September 8. Changeable weather toward the end of the harvest made more careful and selective picking necessary. After 21 days of harvesting, we were pleased with very good yields and excellent grape quality.

Drinking recommendation

Optimal drinking time: now to three years after bottling
Optimal drinking temperature: 10-12°C degrees
Perfect as an aperitif or served with light starters.

Vinification

Grapes picked by hand.
100 % steel tank fermented and matured.



Hannes SABATHI

WEINGUT HANNES SABATHI GMBH
Sernau 48, 8462 Gamlitz — t +43 3453 2900
office@hannessabathi.at
www.hannessabathi.at