2022 Chardonnay Leutschach

Südsteiermark DAC

Alcohol 12,5 vol. %
Acidity 6,1 g/l
Residual sugar 1,1 g/l

Leutschach

All village wines (Ortsweine) of Hannes Sabathi are presenting their soil and location. The grapes for the Chardonnay Leutschach are coming from the steepest wineyards of Leutschach next to the Slovenian border. The soil there is called Opok. The vines here are from15 to 30 years old.

Vintage 2022

The year 2022 was dry and had mild temperatures until march. Therefore, the budding was in April, which was a little later as usual. The bloom followed early, accompanied of daily rainfalls. The summer was hot and dry and caused an early ripeness of the grapes. Because of this, we started the harvest sooner and after a little break caused of rain, we finished it in the beginning of October. The amount of grapes was less than the years before but the quality was excellent! The vintage 2022 will be promising and we are happy with its nice balance.

Vinification

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

Tasting note

Delicate aromas of dried apple slices and aromatic herbs are present both on the nose and the palate, accompanied by subtle notes of sweet ginger. Creamy body with a long finish.

Drinking recommendations

Drinking temperature: 12 – 14°C
You can serve this wine with braised meat or risotto with tasty vegetables.

FP 93

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