



HIRSCHKÄFER - SAUVIGNON BLANC/CHARDONNAY 2016

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamilonberg
Varietal:	Sauvignon Blanc 60 % 35 years 3000 - 3300 plants/ha Chardonnay 40 % 9 years 4200 plants/ha
Geographical Orientation:	south
Sea Level:	400 - 450 m
Soil:	karg Kalkmergel opaque soil



Schmecke das Leben
bis bewegend pur.

CELLAR

Harvest:	handpicked beginning/october
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 100 % open fermentation vat 500 L 6 week(s) 100 %
Filter:	unfiltered
Maturing:	oak barrel 300 L used barrel 18 month(s)
Time on the Full Yeast:	17 month(s)
Time on the Fine Yeast:	1 month(s)
Bottling:	natural cork middle/april 2018
Deacidification:	no
Acidification:	no

DATA

Wine Type:	still wine white dry
Alcohol:	13 %
Acid:	5.8 g/l
Residual Sugar:	1 g/l
Total Sulfur:	< 10 mg
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 15 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2020 - 2030