

Hannes SABATHI

Chardonnay Gamlitz 2017

Österreichischer Qualitätswein, Südsteiermark DAC

Origin:	Austria, Südsteiermark, Gamlitz
Quality grade:	Südsteiermark DAC, Österreichischer Qualitätswein
Site:	Vineyard Selection Gamlitz
Site Type:	hillside
Varietal:	Chardonnay 100 % 19 years 4500 - 5000 plants/ha 3500 - 4500 liter/ha south
Geographical Orientation:	
Sea Level:	320 - 360 m
Soil:	Kalkmergel large gravel little



Weather / Climate

Climate:	continental
Average Rainfall Per	1000 - 1500 mm

Vintage:

Cellar

Harvest:	handpicked beginning/october
Malolactic	yes
Fermentation:	
Sulfur Added:	wine
Whole Grape	yes
Pressing:	
Fermentation:	spontaneous large wooden barrel 1500 L used barrel 14 - 21 day(s) temperature control: yes 20 - 21 °C
Filter:	kieselgur filtration coarse
Maturing:	large wooden barrel 1500 L used barrel 16 month(s)

Time on the Full 6 month(s)

Yeast:

Time on the Fine 10 month(s)

Yeast:

Bottling: glass cork | beginning/may 2019

Deacidification: no

Acidification: no


Data

Wine Type: Still wine | white | dry

Alcohol: 13 %



Weingut Hannes Sabathi | Kranachberg 51 | 8462 Gamlitz | Austria

office@hannessabathi.at | www.hannessabathi.at | www.hannessabathi.at/shop/ |  |

www.facebook.com/SabathiHannes | www.instagram.com/hannessabathiwein/

Acid: 5.1 g/l
Residual Sugar: 1 g/l
Allergens: sulfites
Drinking Temperature: 11 - 13 °C
Aging Potential: medium (7 years)
Optimum Drinking Year: 2019 - 2024

Awards

Falstaff: 92

Product Codes

EAN: 9120023162651

Wine Description

Helles Gelbgrün, Silberreflexe. Feine Nuancen von Mango, ein Hauch von Blütenhonig, zarter gelber Apfeltouch. Stoffig, mittlere Komplexität, leichtfüßig, feiner Säurebogen, angenehme Mineralität im Abgang, bereits gut antrinkbar.