



HIRSCHKÄFER - SAUVIGNON BLANC/CHARDONNAY 2017

Origin: Austria, Südsteiermark, Leutschach
Quality grade: Wein aus Österreich
Site: Czamillonberg
Varietal: Sauvignon Blanc 60 % | 36 years
3000 - 3300 plants/ha
Chardonnay 40 % | 10 years
4200 plants/ha
Geographical Orientation: south
Sea Level: 400 - 450 m
Soil: karg
Kalkmergel
opaque soil



Schmecke das Leben
bio.bewegend.par.

CELLAR

Harvest: handpicked | beginning/october - middle/october
Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: complete destemming | Stems: 100 % | large wooden barrel | 600 L | new barrel | 6 week(s) | 50 %
complete destemming | Stems: 100 % | large wooden barrel | 600 L | used barrel | 6 week(s) | 50 %
Filter: unfiltered
Maturing: 50 % | large wooden barrel | 600 L | new barrel | 18 month(s)
50 % | large wooden barrel | 600 L | used barrel | 18 month(s)
Time on the Full Yeast: 12 month(s)
Time on the Fine Yeast: 6 month(s)
Bottling: natural cork | March 28, 2019
Deacidification: no

Acidification: no

DATA

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
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: 2021 - 2031