



HIRSCHKÄFER - SAUVIGNON BLANC/CHARDONNAY 2017

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

VINEYARD



Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamlonberg
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

HARVEST AND MATURING

Harvest:	handpicked beginning/october - middle/october
Fermentation:	spontaneous
Malolactic Fermentation:	yes



Schmecke das Leben
bleibend gut.

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