



Sauvignon Blanc Steirische Klassik 2017

Österreichischer Qualitätswein, STK Steirische Klassik

Origin: Austria, Südsteiermark, Gamlitz
Quality grade: Österreichischer Qualitätswein
Site: Südsteiermark DAC
Normal Classification: STK Steirische Klassik
Site Type: hillside
Varietal: Sauvignon Blanc 100 % | 3 - 20 years

4100 plants/ha | 5000 - 6000 liter/ha

Geographical Orientation: south east, south, south west, west

Sea Level: 380 - 500 m

Soil: gravel | large
sand
lime
opaque soil

Weather / Climate

Climate: continental

Average Rainfall Per 1000 - 1500 mm

Vintage:

Cellar

Harvest: handpicked | middle/september

Malolactic no

Fermentation:

Sulfur Added: wine

Mazeration: completely destemmed | 10 hour(s) | in the press

Fermentation: partly spontaneous
steel tank | 14 day(s) | temperature control: yes | 18 - 19 °C

Filter: kieselgur filtration | coarse

Maturing: steel tank | 6 - 8 month(s)

Time on the Fine Yeast: 5 - 8 month(s)

Bottling: screw cap | end/february 2019

Deacidification: no

Acidification: no

Data

Wine Type: still wine | white | dry

Alcohol: 12.5 %

Acid: 5.8 g/l

Residual Sugar: 1.7 g/l

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

Aging Potential: medium (5 years)

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/

Optimum Drinking Year: 2018 - 2023

