



Hannes SABATHI

# Chardonnay Gamlitz 2018

Südsteiermark DAC, Ortswein

## 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.



Wine Type: Still wine | white | dry

Allergens: sulfites

Drinking Temperature: 11 - 13 °C

Aging Potential: medium (7 years)

Optimum Drinking Year: 2020 - 2025

## Award

Falstaff: 92

James Suckling: 92

## Vineyard

Origin: Austria, Südsteiermark, Gamlitz

Quality grade: Südsteiermark DAC

Site: Vineyard Selection Gamlitz

Normal Classification: Ortswein

Site Type: hillside

Varietal: Chardonnay 100 % | 20 years

4500 - 5000 plants/ha | 3500 - 4500 liter/ha

Geographical Orientation: south

Sea Level: 320 - 360 m

Soil: Kalkmergel | large  
gravel | little

## Weather / Climate

Climate: continental

Average Rainfall Per Vintage: 1000 - 1500 mm


## Harvest and Maturing

Harvest: handpicked

Whole Grape Pressing: yes



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Fermentation:	large wooden barrel   1500 L   used barrel   14 - 21 day(s)   temperature control: yes   20 - 21 °C
Filter:	kieselgur filtration   coarse
Sulfur Added:	wine
Maturing:	large wooden barrel   1500 L   used barrel   16 month(s)
Bottling:	glass cork
Deacidification:	no
Acidification:	no

## Product Codes

EAN: 9120023162651