



Hannes SABATHI

## Chardonnay Gamlitz 2018

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

### Cellar


Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	wine
Whole Grape Pressing:	yes
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)
Bottling:	glass cork
Deacidification:	no
Acidification:	no

### Data

Wine Type:	Still wine   white   dry
Acid:	5.4 g/l
Residual Sugar:	1.7 g/l
Alcohol:	13 %
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C



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Aging Potential: medium (7 years)

Optimum Drinking Year: 2020 - 2025

## Awards

Falstaff: 92

James Suckling: 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.