



HIRSCHKÄFER - SAUVIGNON BLANC/CHARDONNAY 2018

Wine Type:	Still wine orange dry
Alcohol:	12 %
Residual Sugar:	< 2 g/l
Total Sulfur:	< 10 mg
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 15 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2022 - 2032

VINEYARD



Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamlonberg
Varietal:	Sauvignon Blanc 60 % 37 years 3000 - 3300 plants/ha Chardonnay 40 % 11 years 4200 plants/ha
Geographical Orientation:	south
Sea Level:	400 - 450 m
Soil:	karg Kalkmergel opaque soil

HARVEST AND MATURING

Harvest:	handpicked middle/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes



Schmecke das Leben
bleibend gut.

Mash Fermentation:	complete destemming Stems: 0 % open fermentation vat 5 week(s) 100 %
Filter:	unfiltered
Maturing:	large wooden barrel used barrel 18 month(s)
Bottling:	natural cork April 14, 2020
Deacidification:	no
Acidification:	no