



# HIRSCHKÄFER - SAUVIGNON BLANC/CHARDONNAY 2018

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



Schmecke das Leben  
bis bewegend pur.

## CELLAR

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

## DATA

**Wine Type:** still wine | orange | dry

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