

# SAUVIGNON BLANC PRIVAT 2018



FRAUWALLNER



**STK**

Steirische  
TERROIR & KLASSIK  
WEINGÜTER

|                                  |  |
|----------------------------------|--|
| <b>Origin:</b>                   | Austria, Vulkanland Steiermark                             |
| <b>Quality grade:</b>            | Gebietswein  |
| <b>Site:</b>                     | Vineyard Selection Buch & Rosenberg / foliage work by hand |
| <b>Site Type:</b>                | hillside   |
| <b>Geographical Orientation:</b> | south, west  |
| <b>Sea Level:</b>                | 340 - 470 m  |
| <b>Soil</b>                      | basalt rock<br>volcanic rock<br>lime gravel                |

### Vineyard Site:

Plateau on the southern foothills of the Stradnerkogel at 470 meters above sea level and a cool parcel of Riede Buch with west exposure, these very late-ripening grapes are characterized by a lot of wind and Weathered basalt soils with red clay. Fermentation with the skin of the berries, experience, patience and a lot of time create an extraordinary wine.



### Cellar

|                       |                            |
|-----------------------|----------------------------|
| <b>Harvest</b>        | handpicked   end/september |
| <b>Grape Sorting:</b> | manual                     |
| <b>Filter</b>         | filtered   coarse          |

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|                 |  |
|-----------------|--|
| <b>Maturing</b> | 50 %   big oak barrel   225 L   new barrel |
|                 | 50 %   oak barrel   225 L   used barrel    |
| <b>Bottling</b> | screw cap                                  |
|                 | natural cork                               |

## Data

|                               |                          |
|-------------------------------|--------------------------|
| <b>Wine Type:</b>             | Still wine   white   dry |
| <b>Alcohol:</b>               | 13 %                     |
| <b>Residual Sugar:</b>        | 1 g/l                    |
| <b>Acid:</b>                  | 5.9 g/l                  |
| <b>Allergens:</b>             | sulfites                 |
| <b>Drinking Temperature:</b>  | 12 - 14 °C               |
| <b>Optimum Drinking Year:</b> | 2023 - 2043              |

## Awards

|                    |    |
|--------------------|----|
| <b>A la Carte:</b> | 96 |
| <b>Falstaff:</b>   | 95 |

## Product Codes

|                        |               |
|------------------------|---------------|
| <b>EAN:</b>            | 9120044369794 |
| <b>EAN / carton 6:</b> | 9120044369800 |

## Wine Description

Fine spiciness of wood, orange peel underlaid with gooseberry notes, a hint of cassis, dark minerality, multi-faceted. / Juicy, firm, complex, acid structure rich in finesse, spicy, lingers on the palate for a very long time.

## Food Pairing

Prefer hearty dishes. / Rack of lamb on smoked red pepper cream and fried polenta

## Winery

Old values – new paths. Wine has been pressed in our family for three generations. With boundless joy and deepest respect. 100 % Vulkanland Steiermark is our steadfast ideology: Only grapes from the Vulkanland Steiermark region are ever permitted into our cellars. Highest-quality wines with a distinctive personality and unambiguous origin are as much our goal as pure enjoyment with every sip. Our product palette may be subdivided into three categories: regional wines, represented by elegant, multifaceted classics; profound wines drawn from single vineyards Stradener Rosenberg, Buch, Steintal and Altes Steinkreuz; and local wines as an expressive happy medium between both of the aforementioned categories. With best wishes from, The Frauwallner Family