



Hannes SABATHI

Sauvignon Blanc 2018

Österreichischer Qualitätswein, STK Steirische Klassik

Origin:	Austria, Südsteiermark, Gamlitz
Quality grade:	Österreichischer Qualitätswein
Site:	Südsteiermark DAC
Normal	STK Steirische Klassik
Classification:	
Site Type:	hillside
Varietal:	Sauvignon Blanc 100 % 4 - 21 years 4100 plants/ha 5000 - 6000 liter/ha
Geographical	south east, south, south west, west
Orientation:	
Sea Level:	380 - 500 m
Soil:	gravel large sand lime opaque soil

Weather / Climate

Climate:	continental
Average Rainfall Per	1000 - 1500 mm

Vintage:

Cellar

Malolactic	no
Fermentation:	
Sulfur Added:	wine
Mazeration:	completely destemmed 10 hour(s) in the press
Fermentation:	partly spontaneous steel tank 14 day(s) temperature control: yes 18 - 19 °C
Filter:	kieselgur filtration coarse
Maturing:	steel tank 6 - 8 month(s)
Deacidification:	no
Acidification:	no

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	5.8 g/l
Residual Sugar:	1.1 g/l
Allergens:	sulfites
Drinking	10 - 12 °C
Temperature:	



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Aging Potential: medium (5 years)
Optimum Drinking
Year: 2019 - 2024