



# HIRSCHKÄFER - SAUVIGNON BLANC/CHARDONNAY 2021

<b>Origin:</b>	Austria, Südsteiermark, Leutschach
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Czamilonberg
<b>Varietal:</b>	Sauvignon Blanc 60 %   6 - 40 years   single guyot 3000 - 3300 plants/ha Chardonnay 40 %   14 years 4200 plants/ha
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	400 - 450 m
<b>Soil:</b>	karg Kalkmergel opaque soil



Schmecke das Leben  
bio.beiwiegend.par.

## WEATHER / CLIMATE

<b>Seasons 2021:</b>	June   flowering   dry September   harvest   cold   rainy
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## CELLAR

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   open fermentation vat   5 week(s)
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	large wooden barrel   used barrel   18 month(s)
<b>Bottling:</b>	natural cork
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## DATA

<b>Wine Type:</b>	Still wine   orange   dry
<b>Alcohol:</b>	13 %
<b>Residual Sugar:</b>	0.2 g/l
<b>Acid:</b>	6.2 g/l
<b>Certificates:</b>	Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 15 °C
<b>Aging Potential:</b>	high (15 years)
<b>Optimum Drinking Year:</b>	2025 - 2033