



HIRSCHKÄFER - SAUVIGNON BLANC/CHARDONNAY 2021

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

VINEYARD



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

WEATHER / CLIMATE

Seasons 2021:	June flowering dry September harvest cold rainy
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Schmecke das Leben
bleibend gut.

HARVEST AND MATURING

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