



HIRSCHKÄFER - SAUVIGNON BLANC/CHARDONNAY 2021

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



Schmecke das Leben
bis bewegend pur.

WEATHER / CLIMATE

Seasons 2021: June | flowering | dry
September | harvest | cold | rainy

CELLAR

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

DATA

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