



Hannes SABATHI

Sauvignon Blanc Südsteiermark DAC 2021

Origin:	Austria, Südsteiermark, Gamlitz
Quality grade:	Südsteiermark DAC
Site:	Südsteiermark DAC
Normal Classification:	Gebietswein
Site Type:	hillside
Varietal:	Sauvignon Blanc 100 % 7 - 24 years 4100 plants/ha 5000 - 6000 liter/ha
Geographical Orientation:	south east, south, south west, west
Sea Level:	380 - 500 m
Soil:	gravel large sand lime opaque soil

Weather / Climate

Climate:	continental
Average Rainfall Per Vintage:	1000 - 1500 mm


Cellar

Harvest:	handpicked
Malolactic Fermentation:	no
Sulfur Added:	wine
Maceration:	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)
Bottling:	screw cap
Deacidification:	no
Acidification:	no

Data

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	6.4 g/l
Alcohol:	1.1 %
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

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Aging Potential:	5 years
Optimum Drinking Year:	2022 - 2027

Awards

Falstaff:	91
James Suckling:	90