



HIRSCHKÄFER - SAUVIGNON BLANC/CHARDONNAY 2024

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamlonberg
Varietal	Sauvignon Blanc 60 % 9 - 43 years single guyot 3000 - 3300 plants/ha Chardonnay 40 % 17 years 4200 plants/ha
Geographical Orientation:	south
Sea Level:	400 - 450 m
Soil	karg Kalkmergel opaque soil



Schmecke das Leben
bis bewegend pur.

CELLAR

Harvest	handpicked beginning/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation	squashed Stems: 100 % open fermentation vat 3 week(s)
Filter	unfiltered
Maturing	70 % large wooden barrel used barrel 18 month(s) 30 % small wooden barrel used barrel 18 month(s)
Bottling	natural cork April 22, 2026
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine orange dry
Alcohol:	12.5 %
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 15 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2028 - 2036