

Sauvignon Blanc 2025



Wine Description

Our Sauvignon Blanc grapes are a rather young vineyard for our meaning. It was planted in 1997, so the vines are about 25 years old and grow on clay soil with parts of primary rock. The vineyard is located at the northern boarder of the Kamptal region (380m above sea level) and is therefore influenced by the rough climate of the Waldviertel with its cool nights and rough winds. The Sauvignon Blanc consists 100% of Sauvignon Blanc grapes and is a single vineyard wine. After harvest by hand it was fermented spontaneously in steel tanks and after some storage time on the yeasts raked in another steel tank before it got filtered and bottled. The result is a light, easy drinking Sauvignon Blanc with a well-balanced body. It is a nice wine for warm summer days. Furthermore, it is a good companion vegetarian kitchen.

Wine Type: Still wine | white | dry

Alcohol: 0 %

Residual Sugar: 0 g/l

Acid: 0 g/l

Total Sulfur: 0 mg

Certificates: organic, Demeter

Allergens: sulfites

Drinking Temperature: 10 - 12 °C

Optimum Drinking Year: 2026 - 2027

Vineyard

Origin: Austria, Kamptal, Mollands

Quality grade: Österreichischer Qualitätswein

Site: Hiesberg

Sea Level: 380 m

Soil: loam

Harvest and Maturing

Harvest: handpicked

Fermentation: spontaneous

Malolactic Fermentation: yes

Maturing: steel tank