Erwin SABATHI WEINGUT

Erwin Sabathi GmbH
Pössnitz 48, A-8463 Leutschach a.d.W.
Tel +43 (0) 3454 265, weingut@sabathi.com
www.sabathi.com

Ried Pössnitzberg® Chardonnay 2016

Große STK Ried

Single Vineyard Pössnitzberg Chardonnay 2016

Grand Cru STK



Grape variety:	**Chardonnay**
Vintage:	2016
Awards:	**95 A LA CARTE, 94 FALSTAFF, 18,5 GAULT MILLAU, 93 PARKER points**
Alcohol content:	13.0%vol
Total acid:	6.6g/l
Residual suggar:	1.1g/l
Vinification:	**harvested by hand, spontaneously fermented with natural yeasts**
Maturation:	18 months in small oak barrels
Drinking maturity:	15 years and longer
Bottle closure:	nature cork, sorted by hand
Categorisation:	**Große STK Ried (Grand Cru STK)**
Wine-growing area/ single vineyard :	**Pössnitzberg**
Local orientation:	a predominantly south-facing location forming a basin with eastern and western extensions and an inclination of up to 75% (the major part more than 50% of inclination)
Sea level:	400m–540m
Wine-growing region:	**Southern Styria**
Description of the wine:	complex aroma spectrum; subtle floral notes of hawthorn, a touch of white peaches, spicy notes; chalky; tightly-knit, elegant Burgundy with smoky-mineral finish and delicate finesse
Food recommendation:	beef-consommé, strong essences, pumpkin, porcini mushrooms, morels, truffle(-noodles), polenta, warm appetizers, shellfish and crustaceans (lobster), veal and beef, pan-fried goose liver; goes well with hearty dishes

G STK GROSSE STK RIED
GRAND CRU STK

Categorisation: The Single Vineyard Pössnitzberg is predestined as a **great white wine terroir.** Due to the interaction of the soil structure and of the climatic factors this single vineyard is unique and these Chardonnay wines are very authentic. Our wines from Pössnitzberg, classified as "Große STK Ried" (Grand Cru STK site), are delicately mineral, very salty on the palate and show a tight structure and high ageing potential. The harvest yield is limited to a maximum of 45 hectolitres. Grand Cru STK wines are allowed to be offered for sale at the earliest on the 1st of May after 18 months of maturation.

Wine-growing area/ single vineyard: Steepness and extremely chalky soils account for grand, deep terroir wines - laborious and intensive manual work provided. The Single Vineyard Pössnitzberg is the **most southern single vineyard in Styria** and is very important for our winery. In the fifties our grandfather Johann Sabathi recognised the potential of the site Pössnitzberg and acquired the first core of this precious vineyard. This extremely steep and rocky single vineyard benefits from partly very old vines and deep roots. Due to an inclination of 75% this vineyard needs to be cultivated almost by hand.

Climate: Warm winds coming up from Slovenian valleys meet cool air streams from the Koralpe Mountains in the west. These **extreme temperature differences** cause a spicy and multi-faceted aroma spectrum.

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Soil: From the geological point of view the Pössnitzberg is located within the southwestern Styrian sea basin. Approximately 16 million years ago some 1000 meters of mighty marine sediments accumulated. Geologists describe these fine marine sediments as "Styrian Schlier". It consists of chalky fine-sandy, mostly green-greyish marl clay or argillaceous schist with deposits of sand, fossils of leaves and gloss carbon residues. **These scarce and very chalky soils, called "Opok" (chalky marl), are characterised by a humous topsoil** formed by weathering, which often does not exceed a height of 20 centimetres, **and firm sedimentary rocks.**

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