Ried Pössnitzberger Kapelle Sauvignon Blanc 2020

Große STK Ried, Südsteiermark[DAC]

Single Vineyard Pössnitzberger Kapelle Sauvignon Blanc 2020

Grand Cru STK, Südsteiermark[DAC]



Grape variety:	**Sauvignon Blanc**
Vintage:	2020
Awards:	**98 FALSTAFF, 98+ A LA CARTE points**
Alcohol content:	13.0%vol
Total acid:	5.5g/l
Residual suggar:	1.2g/l
Vinification:	**harvested by hand, traditionally fermented with natural yeasts**
Maturation:	36 months in traditional, large, wooden oak casks
Drinking maturity:	15 years and longer
Bottle closure:	nature cork/organic cork, sorted by hand, sealed with wax
Certification:	**Organic**, Sustainable Austria
Categorisation:	**Große STK Ried (Grand Cru STK)** / Südsteiermark[DAC]
Wine-growing area/ single vineyard :	**Single Vineyard Pössnitzberger Kapelle**
Local orientation:	a south-facing site forming a basin with an average inclination of 50%
Sea level:	470m–505m
Wine-growing region:	**Southern Styria**
Description of the wine:	fruity in the nose; cassis, pure gooseberries, white peach, limes, gentle flavour of herbs, a hint of verbena, fennel and anise; delicate and very elegant on the palate, impressive flavour in the aftertaste with a silky flow
Food recommendation:	smoked trout, warm char, goose or duck, game dishes, braised dishes of beef (oxtail, special meat of beef shoulder), steak





Old bottle labels

GROSSE STK RIED

Categorisation: The single vineyards from Pössnitzberg are predestined as a **great white wine terroir.** Due to the interaction of the soil structure and of the climatic factors the single vineyards there are unique. These Sauvignon Blanc wines are very authentic. **The grapes for "Single Vineyard Pössnitzberger Kapelle Sauvignon Blanc" are from a special vineyard on the Pössnitzberg, a vineyard with a small, old chapel ("Kapelle" means chapel).** In the sixties, Karl Rengo, the former landowner of this special vineyard already named his wines "Pössnitzberger Kapelle". This wine from the Single Vineyard Pössnitzberg, one of our rarities, is delicately mineral, very salty on the palate, shows a tight structure and a high aging potential. The harvest yield is limited to a maximum of 45 hectolitres. As a rarity, this wine is allowed to be offered for sale at the earliest on the 1st of May after 30 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 vineyards on Pössnitzberg are the **most southern single vineyards in Styria** and are very important for our winery. This vineyard is exclusively cultivated by Erwin Sabathi – therefore **a monopole vineyard.** 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: Due to its exposure, the Single Vineyard Pössnitzberger Kapelle is **characterised by warm updrafts.** It is more windy than the other single vineyards on Pössnitzberg.

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Soil: Pössnitzberg is located on the southern part of the "West Styrian Bay" of the Styrian Basin. In former times (in the Neogene), several 1000 meter thick marine sediments have been deposited there. These deposits, also called "Steirischer Schlier", are clayey up to fine sandy, gray-green coloured marls including plant fossils and sandstone interstratifications. 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 centimeters, and firm sedimentary rocks. **The soil of the Single Vineyrad Pössnitzberger Kapelle is rather poor and less deep compared to the rest of the vineyards on Pössnitzberg.**

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