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# Ried Poharnig® Sauvignon Blanc 2018

## Erste STK Ried, SüdsteiermarkDAC

### Single Vineyard Poharnig Sauvignon Blanc 2018

Premier Cru STK, SüdsteiermarkDAC




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| **Grape variety:** | **Sauvignon Blanc** |
| **Vintage:** | 2018 |
| **Awards:** | **94 FALSTAFF, 91-92 PARKER, 17 GAULT MILLAU points** |
| **Alcohol content:** | 12.5%vol |
| **Total acid:** | 5.5g/l |
| **Residual suggar:** | 1.3g/l |
| **Vinification:** | **harvested by hand, spontaneously fermented with natural yeasts** |
| **Maturation:** | 11 months in traditional, large, wooden oak casks |
| **Drinking maturity:** | 10 years and longer |
| **Bottle closure:** | screw cap |
| **Categorisation:** | **Erste STK Ried (Premier Cru STK)** / SüdsteiermarkDAC |
| **Wine-growing area/ single vineyard :** | **Single Vineyard Poharnig** |
| **Local orientation:** | a south-facing location forming a basin with western extensions |
| **Sea level:** | 390m–450m |
| **Wine-growing region:** | **Southern Styria** |
| **Description of the wine:** | notes of flintstone characterised by the soil; cool and accurate fruit aromas, fresh alpine flowers, blackcurrant leaves; graceful with a vibrating acid; cool and salty minerality on the palate; delicate juiciness in the finish |
| **Food recommendation:** | Asian appetizers, mushroom dishes, white and green asparagus, pasta, chicken, quail, veal, beef, freshwater fish, fish in salt crust (zander, sea bass), shellfish, mussels, sushi |

**Categorisation:** The Single Vineyard Poharnig is exclusively planted with the grape variety Sauvignon Blanc. Our Sauvignon Blanc wines from Poharnig, classified as "Erste STK Ried" (Premier Cru STK), are **perfect to enjoy right from the beginning, but they have also a high ageing potential.** The harvest yield is limited to a maximum of 45 hectolitres. Premier Cru STK wines are allowed to be offered for sale at the earliest on the 1st of September after 11 months of maturation.

**Wine-growing area/ single vineyard:** The single vineyard Poharnig is located within the cadastral district Pössnitz. This vineyard is exclusively cultivated by Erwin Sabathi – therefore **a monopole vineyard.**

**Climate:** Due to the tension between hot days and cool nights in combination with soft winds arriving from the Koralpe Mountains, only Sauvignon Blanc vines grow on this single vineyard site. This wine is **enormously salty,** effected by the very sandy soil.

**Soil:** The soil mainly consists of **sand elements and conglomerate components** in combination with weathered sandstone.
The upper part of the slope mostly consists of gravel deposits with a high water-permeability.

***Ried Poharnig – eine Monopollage von Erwin Sabathi.***

***Single Vineyard Poharnig – a monopole vineyard, exclusively cultivated by Erwin Sabathi.***


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