Erwin SABATHI

AT-BIO-302 Österreich-Landwirtschaft | CERTIFIED 4547594 SUSTAINABLE AUSTRIA

Ried Pössnitzberger Kapelle Sauvignon Blanc 2023

Große STK Ried, Südsteiermark^{DAC}

Single Vineyard Pössnitzberger Kapelle Sauvignon Blanc 2023

Grand Cru STK, Südsteiermark^{DAC}



Grape variety:	**Sauvignon Blanc**
Vintage:	2023
Awards:	**99 A LA CARTE, 97 FALSTAFF, 97 GAULT MILLAU points**
Alcohol content:	13.0%vol
Total acid:	5.2g/l
Residual suggar:	1.1g/l
Vinification:	**harvested by hand, traditionally fermented with natural yeasts**
Maturation:	33 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



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. 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 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: 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.

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