

Sauvignon Blanc Steirische Klassik 2017

STK Gebietswein aus der Südsteiermark

Sauvignon Blanc Styrian Classic 2017

STK Regional Wine from Southern Styria



Grape variety:	Sauvignon Blanc
Vintage:	2017
Awards:	92 FALSTAFF points
Alcohol content:	12.5%vol
Total acid:	6.2g/l
Residual sugar:	1.3g/l
Vinification:	harvested by hand, spontaneously fermented with natural yeasts
Maturation:	stainless steel tank
Drinking maturity:	3 years and longer
Bottle closure:	screw cap
Categorisation:	STK Gebietswein aus der Südsteiermark, Steirische Klassik (STK Regional Wine from Southern Styria)
Wine-growing area:	Southern Styria, (only from Leutschach a.d.W. and Gamlitz)
Wine-growing region:	Southern Styria
Description of the wine:	scent of red currants and meadow herbs; close to nature and characteristic of the wine-growing area; juicy elderflowers; balanced structure of acid; herbaceous components, develops an intensive aroma in the glass
Food recommendation:	grilled paprika, dishes of tomatoes, dishes of paprika, pasta dishes, stuffed cabbage roulade, asparagus, pork, veal and beef, salmon, trout, roasted zander



Categorisation: Our "Sauvignon Blanc Styrian Classic" signifies a very fresh and fruity wine. The vines of this wine flourish in numerous small vineyards in Southern Styria. This wine is allowed to be offered for sale at the earliest on the 1st of March after the grape harvest.

Wine-growing area: Southern Styria, from vines exclusively grown in **Leutschach a.d.W. and Gamlitz**.

Climate: A warm and humid **Mediterranean climate** causes a long vegetation period. Cool nights effect unique varieties of aromas.

Soil: The soil structure is characterised by firm sediment layers, deposited in this sea basin million years ago. The soil consists of fine marine sediments (geologically described as "**Schlier**"), as well as of different kinds of sand, conglomerate and gravel.