

Südsteiermark^{DAC} Sauvignon Blanc 2018

Gebietswein

Südsteiermark^{DAC} Sauvignon Blanc 2018

Regional Wine



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| Grape variety: | Sauvignon Blanc |
| Vintage: | 2018 |
| Awards: | 92 A LA CARTE, 92 FALSTAFF points |
| Alcohol content: | 12.0%vol |
| Total acid: | 5.5g/l |
| Residual sugar: | 1.2g/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: | Gebietswein (Regional Wine) / Südsteiermark^{DAC} |
| Wine-growing area: | Southern Styria, (only from Leutschach a.d.W. and Gamlitz) |
| Wine-growing region: | Southern Styria |
| Description of the wine: | aromas of strawberries and fresh elderflowers, mature and noble fruit expression; delicious juiciness and balanced flavour, great harmony and length in the aftertaste |
| 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 "Südsteiermark^{DAC} Sauvignon Blanc" 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.