



# 375 Jahre Jubiläumswein Sauvignon Blanc 2023

gewachsen am Pössnitzberg, Südsteiermark<sup>DAC</sup>

375 Years Jubilee Wine Sauvignon Blanc 2023

grown on Pössnitzberg, Südsteiermark<sup>DAC</sup>



<b>Grape variety:</b>	<b>Sauvignon Blanc</b>
<b>Vintage:</b>	2023
<b>Alcohol content:</b>	13.0%vol
<b>Total acid:</b>	5.4g/l
<b>Residual sugar:</b>	1.1g/l
<b>Vinification:</b>	<b>harvested by hand, traditionally fermented with natural yeasts</b>
<b>Maturation:</b>	18 months in traditional, large, wooden oak casks
<b>Drinking maturity:</b>	10 years and longer
<b>Bottle closure:</b>	nature cork/organic cork, sorted by hand, sealed with wax
<b>Certification:</b>	<b>Organic</b> , Sustainable Austria
<b>Categorisation:</b>	Südsteiermark <sup>DAC</sup>
<b>Wine-growing area/ single vineyard:</b>	<b>Single Vineyard Pössnitzberg</b>
<b>Local orientation:</b>	a predominantly south-facing location forming a basin with eastern and western extensions and an inclination of up to 75% (the major part more than 50% of inclination)
<b>Sea level:</b>	400m–540m
<b>Wine-growing region:</b>	<b>Southern Styria</b>
<b>Description of the wine:</b>	hints of acacia blossoms, pure red currents, mandarins, combined with flint stone aromatic; compact heart; finest nuanced aromas of red pepper, salty minerality on the palate, juicy curve of acidity with a thrilling vibrating finish
<b>Food recommendation:</b>	stuffed paprika, guinea fowl, veal, beef (roast beef, boiled beef, boiled filet of beef), game dishes, duck breast, freshwater fish (carp), crayfish, lobster, gratinated oysters

**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:** This vineyard is protected by warm winds on the one hand and the cool air stream from the western Koralpe on the other. **Significant temperature differences** result in an independent and unique aroma development.

**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 centimetres, and firm sedimentary rocks.