



HIRSCHKÄFER - SAUVIGNON BLANC/CHARDONNAY 2016

Origin: Austria, Südsteiermark, Leutschach
Quality grade: Wein aus Österreich
Site: Czamillonberg
Varietal: Sauvignon Blanc 60 % | 35 years
3000 - 3300 plants/ha
Chardonnay 40 % | 9 years
4200 plants/ha
Geographical Orientation: south
Sea Level: 400 - 450 m
Soil: karg
Kalkmergel
opaque soil



Schmecke das Leben
bis bewegend pur.

CELLAR

Harvest: handpicked | beginning/october
Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: complete destemming | Stems: 100 % | open fermentation
vat | 500 L | 6 week(s) | 100 %
Filter: unfiltered
Maturing: oak barrel | 300 L | used barrel | 18 month(s)
Time on the Full Yeast: 17 month(s)
Time on the Fine Yeast: 1 month(s)
Bottling: natural cork | middle/april 2018
Deacidification: no
Acidification: no

DATA

Wine Type:	still wine white dry
Alcohol:	13 %
Acid:	5.8 g/l
Residual Sugar:	1 g/l
Total Sulfur:	< 10 mg
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 15 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2020 - 2030