



# HIRSCHKÄFER - SAUVIGNON BLANC/CHARDONNAY 2016

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



Schmecke das Leben  
bis bewegend pur.

## CELLAR

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

## DATA

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