

Sauvignon Blanc 2017



Wine Description

Our Sauvignon Blanc grapes are a rather young vineyard for our meaning. It was planted in 1997, so the vines are about 20 years old and grow on clay soil with parts of primary rock. The vineyard is located at the northern boarder of the Kamptal region (350m above sea level) and is therefore influenced by the rough climate of the Waldviertel with its cool nights and rough winds. The Sauvignon Blanc consists 100% of Sauvignon Blanc grapes and is a single vineyard wine. After harvest by hand it was fermented spontaneously in steel tanks and after some storage time on the yeasts raked in another steel tank for another 9 month before it got filtered and bottled. The result is a light, easy drinking Sauvignon Blanc with fruity as well as herbal notes. It has a medium well-balanced body and a refreshing acidity. Furthermore, it is a good companion to dishes with much vegetable. (Asian food)

Wine Type:	still wine white dry
Alcohol:	12.5 %
Acid:	5.4 g/l
Residual Sugar:	1 g/l
Certificates:	organic, Demeter
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C

Vineyard

Origin:	Austria, Kamptal, Mollands
Quality grade:	Österreichischer Qualitätswein
Site:	Hiesberg
Varietal:	Sauvignon Blanc 100 %
Sea Level:	380 m
Soil:	loam

Harvest and Maturing

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes

