



# HIRSCHKÄFER - SAUVIGNON BLANC/CHARDONNAY 2017

**Origin:** Austria, Südsteiermark, Leutschach  
**Quality grade:** Wein aus Österreich  
**Site:** Czamillonberg  
**Varietal:** Sauvignon Blanc 60 % | 36 years  
3000 - 3300 plants/ha  
Chardonnay 40 % | 10 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 - middle/october  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Mash Fermentation:** complete destemming | Stems: 100 % | large wooden barrel | 600 L | new barrel | 6 week(s) | 50 %  
complete destemming | Stems: 100 % | large wooden barrel | 600 L | used barrel | 6 week(s) | 50 %  
**Filter:** unfiltered  
**Maturing:** 50 % | large wooden barrel | 600 L | new barrel | 18 month(s)  
50 % | large wooden barrel | 600 L | used barrel | 18 month(s)  
**Time on the Full Yeast:** 12 month(s)

**Time on the Fine Yeast:** 6 month(s)  
**Bottling:** natural cork | March 28, 2019  
**Deacidification:** no  
**Acidification:** no

## DATA

**Wine Type:** still wine | white | dry  
**Alcohol:** 12.5 %  
**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:** 2021 - 2031