



HIRSCHKÄFER - SAUVIGNON BLANC/CHARDONNAY 2021

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamilonberg
Varietal:	Sauvignon Blanc 60 % 6 - 40 years single guyot 3000 - 3300 plants/ha Chardonnay 40 % 14 years 4200 plants/ha
Geographical Orientation:	south
Sea Level:	400 - 450 m
Soil:	karg Kalkmergel opaque soil



Schmecke das Leben
bis bewegend pur.

WEATHER / CLIMATE

Seasons 2021:	June flowering dry September harvest cold rainy
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CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % open fermentation vat 5 week(s)
Filter:	unfiltered
Maturing:	large wooden barrel used barrel 18 month(s)
Bottling:	natural cork
Deacidification:	no

Acidification: no

DATA

Wine Type: still wine | orange | dry

Alcohol: 13 %

Residual Sugar: 0.2 g/l

Acid: 6.2 g/l

Certificates: Demeter, bio-dynamic

Allergens: sulfites

Drinking Temperature: 12 - 15 °C

Aging Potential: high (15 years)

Optimum Drinking Year: 2025 - 2033