

Südsteiermark Sauvignon Blanc 2018

Südsteiermark, Austria



Grape Varieties	100% Sauvignon Blanc
Winemaker	Andreas Sattler
Closure	Screwcap
ABV	12%
Residual Sugar	4.9g/L
Acidity	1.1g/L
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Weingut Sattlerhof is renowned for its precise, elegant white wines. Located in South Styria ("Südsteiermark" in German), not far from the Slovenian border, Willhelm and Maria Sattler own 35 hectares of organically farmed vineyards in the village of Gamlitz. The Sattler family have been making wine at their 300-year-old farm since 1887. In the 1960s, they were among the first in the region to bottle high-quality dry white wines under their own name. Today, the baton has been passed to Willi and Maria's sons, Alexander and Andreas. While their parents still take a keen interest in the estate, Alexander is now responsible for the vineyards and viticulture and Andreas is in charge of winemaking.

VINEYARDS

All the vines are situated on very steep hillside vineyards where the soils are composed of sand, gravel and limestone.

VINTAGE

The 2018 vintage was characterised by very harsh weather conditions, which demanded a high amount of manual work in the vineyards throughout the year. Despite the tough conditions the results were very promising as the fruit gained high ripeness but still manged to keep a good level of acidity.

VINIFICATION

The grapes were hand harvested from very steep hillside vineyards followed by smooth pressing and spontaneous fermentation in stainless steel tanks. The wine was then kept on lees for 3-4 months in order to add roundness to the wine.

TASTING NOTES

The wine is light lemon in colour with a fresh, herbal nose. The palate shows flavours of ripe stone fruit and aromatic sliced pear with a lively acidity thanks to the cooling influence of the Alps.