

# `Gamlitz` Sauvignon Blanc 2018 Südsteiermark, Austria



Grape Varieties	100% Sauvignon Blanc
Winemaker	Andreas Sattler
Closure	Vinolok
ABV	12.5%
Residual Sugar	1.1g/L
Acidity	6g/L
Bottle Sizes	75cl
Notes	Certified Organic, Sustainable, 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**

Fully ripe organic grown grapes are sourced from the Sattlerhof vineyards situated in and around the Gamlitz village, including some grapes from their top vineyard sites. The vines are under 35 years of age and are located on steeply sloping vineyards 350-450m above sea level. The distinctly cool microclimate and the limestone and quartz soils contribute to the character of this wine.

#### 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 weather 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 all hand harvested before spending 12 hours maceration on the skins in the press. After a gentle pressing and spontaneous fermentation in stainless-steel tanks the wine was left on its lees for six months before being bottled.

## **TASTING NOTES**

The wine is light lemon colour with fragrant mint on the nose. On the palate you can find elegant gooseberry and white asparagus which harmoniously unite to create balanced fresh finish.