Kranachberg Sauvignon Blanc Trockenbeerenauslese 2013 Südsteiermark, Austria





Grape Varieties	100% Sauvignon Blanc
Winemaker	Willi Sattler
Closure	Vinolok
ABV	9.5%
Residual Sugar	236.9g/L
Acidity	8.6g/L
Bottle Sizes	37.5cl
Notes	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

The fruit for this wine is from vines planted on very steep hills in the south Styria region. This makes management of the vineyards challenging but gives perfect exposure to ripen the grapes. The soil here is a mix od sand, gravel and shell limestone. The vineyards are all in conversion to organic viticulture.

VINTAGE

Overall, 2013 was a challenging vintage with snow, flooding and drought all experienced. Winter and spring were colder and wetter than normal, delaying budburst and flowering but also replenishing water levels in the soil which would later prove to be beneficial. The first heat wave came in June and lasted for three months with drought conditions in August threatening the vines. Fortunately, September brought rain and cooler temperatures, allowing the berries to ripen steadily without losing their acidity.

VINIFICATION

The grapes are selectively harvested by hand into small boxes to ensure only the top quality fruit is used. Fermentation takes place in stainless-steel tanks before ageing on fine lees for 4-5 months.

TASTING NOTES

A very fragrant bouquet of white peach, apricot and gooseberry jam opens with more subtle notes of green tea and preserved lemon rind. The palate is a vibrant balance of sweet fruit flavours and bright acidity.

