# Sattlerhof,

# Südsteiermark Sauvignon Blanc 2022

# Südsteiermark, Austria





Grape Varieties	100% Sauvignon Blanc
Winemaker	Andreas Sattler
Closure	Screwcap
ABV	13%
Residual Sugar	1.1g/L
Acidity	6.5g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Certified Biodynamic, 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**

Fruit for this wine is sourced from vineyards situated on very steep hillsides where the soils are composed of sand, gravel and limestone. The Sattlerhof family manages the challenging landscape and weather in Southern Styria with sustainable growing practices and careful selection, resulting in wines that are aromatic and expressive. All work in the vineyard is carried out by hand.

## **VINTAGE**

The 2022 vintage was very typical of the region, starting with a welcome mix of sunshine and rain in the spring. The summer months were hot, allowing the grapes a wonderful ripening season, with typical Styrian rains in autumn providing some much needed relief for the vines. The harvest began as usual at the end of September.

## **VINIFICATION**

The hand-harvested grapes underwent a 12-hour period of maceration on their skins prior to gentle pressing and fermentation with indigenous yeasts, in stainless steel tanks.

#### **TASTING NOTES**

Pale lemon in colour, this wine opens with aromas of white pear, elderflower and yellow bell pepper. The palate makes way for layered citrus fruit flavours, complemented by refreshing acidity.