

Sattlerhof,

‘Ried Kapellenweingarten’ Sauvignon Blanc 2020

Südsteiermark, Austria

Sattlerhof
SÜDSTEIERMARK, ÖSTERREICH



Grape Varieties	100% Sauvignon Blanc
Winemaker	Andreas Sattler
Closure	Vinolok
ABV	12.5%
Residual Sugar	1.1g/L
Acidity	7.4g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, 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 grapes are sourced from 36 years old vines planted on the ‘Kapellenweingarten’ single vineyard in the Eichberg area. This is their highest site, sitting at an altitude of 550 metres and taking its name from a small chapel in the middle of the vineyard. The varieties Sauvignon Blanc, Morillon and Muskateller thrive particularly well on the steep south-facing slopes, surrounded by forests and in close proximity to the Koralpe Mountains. The infertile calcareous and gravel soils in this cool and airy microclimate allow for fully ripe grapes with moderate alcohol levels, crisp aromas and a mineral core.

VINTAGE

The initial stage of the growing season was warm and dry, with a period of heavy rainfall following in May and part of June. Flowering occurred on schedule despite the wet conditions. Summer saw alternating periods of sunshine and rainfall. In August winegrowers were challenged with localised hailstorms and increased disease pressure in the vineyards. Mid-September brought characteristic regional autumn rains, prompting the decision to delay harvest. This patience was rewarded when stable weather returned with cool nighttime temperatures, allowing the fruit to achieve optimal ripeness and concentration before picking commenced. The 2020 vintage will be remembered as challenging yet rewarding for the winegrowers of the region.

VINIFICATION

The grapes were harvested by hand into small boxes to ensure only the top-quality fruit was selected, followed by gentle pressing and fermentation with indigenous yeasts. Unlike the other wines from the Sattlerhof range which are vinified in stainless steel, Kapellenweingarten Sauvignon Blanc was fermented and matured in large used oak vats for six to eight months, to avoid an overly reductive style. The wine was bottled and released for sale in May following the harvest.

TASTING NOTES

This alpine Sauvignon Blanc is multi-layered and savoury, with well-defined notes of ripe pear, mango, lemon zest and flint. The palate has an elegant and defined structure, with a pleasant saltiness and a long finish.