

Sattlerhof,

Sauvignon Blanc Trockenbeerenauslese 2022

Südsteiermark, Austria



PRODUCER

Weingut Sattlerhof is renowned for its precise, elegant white wines. Located in South Styria ("Südsteiermark" in German), not far from the Slovenian border, Wilhelm 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 and biodynamic grown Sauvignon Blanc 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 40 years old and are located on steeply sloping vineyards 350-450 metres above sea level. This makes management of the vineyards challenging but gives perfect exposure to ripen the grapes in the distinctly cool microclimate of South Styria. The mix of sand, gravel and limestone soils also contribute to the aromatic and expressive character of this wine. All vineyard practices are carried out by hand.

VINTAGE

The 2022 vintage was a cool vintage with abundant rainfall which is very typical of the region. The spring has started with a welcome mix of sunshine and rain. 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, with the white wines displaying impressive fineness and structure.

VINIFICATION

The grapes were selectively harvested by hand into small boxes, to ensure only those in pristine condition were vinified. Fermentation took place in stainless-steel tanks at controlled cool temperatures. The wine was then aged on the fine lees for 4-5 months before bottling.

TASTING NOTES

This 2022 Trockenbeerenauslese opens with a heavenly bouquet of peach, apricot and gooseberry jam with subtle hints of green tea and preserved lemons. The palate is lusciously sweet, yet remarkably fresh, skilfully balancing the high sugar content with vibrant acidity. The ripe dried fruits and honey flavours enhance the drinking experience.

Grape Varieties	100% Sauvignon Blanc
Winemaker	Andreas Sattler
Closure	Vinolok
ABV	12.5%
Residual Sugar	215.4g/L
Acidity	8.7g/L
Wine pH	3.2
Bottle Sizes	37.5cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan