

Sattlerhof,
`Ried Pfarrweingarten`
Morillon/Weissburgunder/Grauburgunder 2021
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, 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 fully ripe, organic and biodynamic grown grapes are harvested from the steeply rising slopes of the Pfarrweingarten site, farmed exclusively by the Sattlerhof family. This 3.7 hectare, well-sheltered, south facing vineyard is where the 50-year-old Chardonnay vines, known locally as Morillon, are planted at altitudes of 365 metres above sea level. The soil structure made of coral-reef limestones and 'opoka' marls with a thin sandy top layer, offer excellent conditions for the Pintot varieties Weissburgunder (Pinot Blanc) and Grauburgunder (Pinot Gris) that supplement the Morillon fruit in this Grand Cru wine.

VINTAGE

The 2021 vintage started with dry, cool weather, which slowed down the bud break process, and protected the grapes from the consequences of a late frost. While summer came with a mix of hot days and thunderstorms, the autumn that followed was clear and warm and created the perfect harvest conditions. The dry winter and spring have resulted in small volumes. However, the harvested fruit had optimal balance and a distinct fruitiness, elegance and zestiness in the final wines.

VINIFICATION

The three varieties were vinified together after being selectively harvested by hand into small boxes to ensure only the top-quality fruit from Pfarrweingarten was used. Following a brief (4-6 hours) maceration on the skins, the grapes were gently pressed using a pneumatic press. The wine was then fermented with indigenous yeasts and aged on the lees for 20 months in 300-500-liter oak barrels, with around 10% being new oak.

TASTING NOTES

This wine opens with a hint of yellow stone fruits and herbs, and a nutty character. The palate boasts a remarkable elegance and intensity with a distinctive minerality, fine fruit sweetness and a juicy core. The fine acidity and the salty finish, with lime at the back of the palate, contribute to the complexity of this wine that has a clear potential for ageing.

Grape Varieties	70% Morillon 20% Weissburgunder 10% Grauburgunder
Winemaker	Andreas Sattler
Closure	Vinolok
ABV	13.5%
Residual Sugar	1.1g/L
Acidity	6.1g/L
Wine pH	3.5
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan