# 2014 Sauvignon Blanc Gamlitz

Gamlitz . Südsteiermark

## Vintage 2014

Goethe already knew that "the consequence of the nature comforts about the inconsequence of human". Conversely, the wine year 2014 shows how intensive work in the vineyard and in the wine cellar pays off. The year 2014 started with a mild winter and an early growing of the plants. During the blossom the conditions were optimal, the following rainy weeks made us face new challenges with the cultivation of our steep vineyards. At the beginning of the maturity of the grapes we assumed the harvest would be an average one, the lasting rain in September though made our nerves go to the edge. After weeks of precise handwork and repeatedly selections, we brought the harvest to our cellar. The wine year 2014 brings a surprisingly good quality with it. The wines taste fruity with a precise aromatic, which shows the characteristic variety, rarely shown in the years before.

## Vinification

Spontaneous fermentation in 50% seasoned oak cask (1500 I) and 50% in stainless steel tank. The wine then matured in stainless steel tank for about seven month.

#### Tasting notes

Gamlitz provide the perfect conditions for the Sauvignon Blanc variety. The wine has a bouquet of ripe blackcurrants with yellow fruit aromas on the palate, with a touch of dill and fennel. The body has precision, with an elegant and lingering aftertaste

## Drinking recommendation

Optimal drinking time: now to around seven years after bottling.

Optimal drinking temperature: 11-13 °C

The Gamlitz Sauvignon Blanc is ideal with rich fish recipes, risotto and

vegetarian dishes.

### Analysis

Alcohol: 12,0 vol. % Acidity: 6,3 g/l

Residual sugar: 2,0 g/l



