

# 2014 Sauvignon Blanc Steirische Klassik

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

100 % steel tank fermented and matured.

## Tasting notes

The green pepper and elderflower aromas and flavours that are reflected so typically in the Sauvignon Blancs of Styria – come through just as much in this wine as well. Vibrant and complex, it is somewhat reminiscent of moist, glistening Styrian summer meadows. The palate is multi-faceted, with sparkling, compact Sauvignon Blanc fruit and spice

## Drinking recommendation

Optimal drinking time: now to three years after bottling

Optimal drinking temperature: 10-12°C degrees

The Sauvignon Blanc Classic is excellent with light fish, pasta, risotto and vegetable dishes.

## Analysis

Alcohol: 11.5 %

Acidity: 6.3 g/l

Residual sugar: 2.0 g/l



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