

2013 Chardonnay (Morillon) Gamlitz

Gamlitz . Südsteiermark

Vintage 2013

The wine year 2013 started with a cold, snowy and very long winter. As a result of long lasting and thick snow layer the spew of the vine was a little bit lated.

During the blossom we had optimal conditions, after that perfect weather did the best for growing of vine and grapes.

Summer started with a more weeks lasting heat wave, followed by - for the soil needed - rain.

Due to that, the maturity of the grapes was a little bit late, but in the middle of September harvest started.

A picture-perfect autumn with warm days and cold nights brought us in the end a perfect vintage.

The result: elegant wines with characteristic variety which are tightly and have a very harmonic acidity.

Wines of the vintage 2013 can be stored and will mature with the years.

Vinification

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

Tasting notes

The bouquet has delicate aromas of dried apple wedges, sweet fruit and dried spicy herbs that follow through on to the palate. Creamy body with a long, mineral finish.

Drinking recommendation

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

Optimal drinking temperature: 11-13 °C

The Gamlitz Chardonnay pairs well with white meat and vegetarian dishes.

Analysis

Alcohol: 13.0 % vol.

Acidity: 5.5 g/l

Residual sugar: 1.0 g/l



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