

2014 Rosé Südsteiermark

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

The rosé, 100 % Blauer Zweigelt, was fermented and matured in steel tanks.

Tasting notes

This vintage brought a fruit-accented rosé. The wine exudes aromas and flavours of red berries and fresh green apples, and its crispy acidity gives the wine such lovely Summer freshness.

Drinking recommendation

Optimal drinking time: now to four years after bottling

Optimal drinking temperature: 10-12°C degrees

This rosé is a perfect Summer wine and fits so nicely to grilled foods and poached fish.

Analysis

Alcohol: 11.0 % vol.

Acidity: 5,2 g/l

Residual sugar: 1.0 g/l



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