

2014 Weißburgunder 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

Spontaneous fermentation took place in large, used wooden barrels (1,500 liters). The maturation lasted six months in steel tanks.

Tasting notes

Fine, elegant tones of mandarin and pear underscored by a light spiciness are found in the nose as well as on the palate. The attractive body with elegantly integrated acidity is completed by a soft finish.

Drinking recommendation

Optimal drinking time: now to three years after bottling.

Optimal drinking temperature: 10-12 °C

This wine is lovely with light meats together with vegetables

Analysis

Alcohol: 11.5 % vol.

Acidity: 6.0 g/l

Residual sugar: 2.4 g/l



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