

2013 Kranachberg Sauvignon Blanc Große STK Lage®

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.

The Kranachberg

The basin-shaped Kranachberg, with its south-southwest exposition, is situated at approximately 500 meters above sea level. The soil here consists of permeable pebbly sand – with no limestone content – and delivers fresh and salty minerality like nothing else. Wines from this site are always characterized by an elegant, clearly focused structure. And they reflect our aim: to capture the Kranachberg's typicity, minerality and style and bring these as purely and authentically as possible into the bottle.

Vinification

Spontaneous fermentation and maturation took place in large wooden barrels (1,500 liters). The maturation lasted approximately 13 months – time that the wine needs to express the potential and character of the site.

Tasting notes

Sauvignon Blanc® finds its perfect soil on the Kranachberg. The wines reveal minerality, leanness and compactness in the nose along with scents of ripe, exotic fruits. And the palate demonstrates the typical Kranachberg character: salty, lean, tightly woven, elegant and with beautiful length.

Drinking recommendation

Optimal drinking time: from 2012

Optimal drinking temperature: 12° -14° C degrees

Decanting would be an advantage.

This wine is ideal with strong, spicy fish dishes, for example, turbot and shellfish, as well as lightly hot Asian cuisine.

Analysis

Alcohol: 14.0 % vol.

Acidity: 5.2 g/l Residual sugar: 1.9 g/l



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