

2008 Jägerberg Grauburgunder

Gamlitz . Südsteiermark

Vintage 2008

A "fine year" is a good way to describe 2008. The vintage was marked by cool temperatures and sufficient amounts of rainfall, which lent minerality, freshness, elegance and finesse to the wines. The typicity of each grape variety is expressed nicely, and the wines are very approachable. The high quality is owed partially to the late harvest period and, as a result, the high ripeness of the grapes.

The Jägerberg

The Jägerberg is a south-facing site situated at approximately 350 meters above sea level. And thanks to the sandy and loamy structure of the chalky-based soil, it is ideal for Burgundian grape varieties. Growing here are Grauburgunder, Morillon (Chardonnay) and Weißburgunder, which develop a warm, floral fruitiness and a tightly structured, minerally palate. We focus on capturing the Jägerberg's authentic character – the minerality and style – and filling the bottle with it.

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

The nose features aromas of dried herbs, while the palate exudes compact Burgundy fruit. The tightly-woven structure and elegant softness and spiciness originate in the marly limestone soil of the Jägerberg site.

Drinking recommendation

Optimal drinking time: from 2009

Optimal drinking temperature: 12°-14°C

Decanting is recommended during the first five years.

Thanks to its spiciness and dense structure, this wine goes superbly with traditional "red wine dishes", such as lamb or venison, with robust sauces.

Analysis

Alcohol: 13.5 % vol.

Acidity: 5.4 g/l

Residual sugar: 2.0 g/l



HANNES SABATHI

WEINGUT HANNES SABATHI
Kranachberg 51, 8462 Gamlitz – T +43 3433 2900, F -29

office@sabathi-weine.at
sabathi-weine.at

