

# 2009 Sauvignon Blanc Klassik

Gamlitz . Südsteiermark

## Vintage 2009

Nature created a year of challenges in 2009. A long Winter, plenty of rain, low temperatures and damages resulting from couloure - all demanded patience, skill and nerves of steel. But does this mean that the quality of the wines suffered? On the contrary. While we lost around 15% of the grapes because of couloure, the wines - especially the Classic line - actually benefited from this natural yield reduction. Typicity and expression of character were enhanced!

## Vinification

100% steel tank fermented and matured.

## Tasting notes

The green pepper and elderflower aromas and flavours that are reflected so typically in the Sauvignon Blancs of Styria – come through just as much in this wine as well. Vibrant and complex, it is somewhat reminiscent of moist, glistening Styrian summer meadows. The palate is multi-faceted, with sparkling, compact Sauvignon Blanc fruit and spice.

## Drinking recommendation

Optimal drinking time: now to 3 years after bottling

Optimal drinking temperature: 10-12°C degrees

The Sauvignon Blanc Classic is excellent with light fish, pasta, risotto and vegetable dishes.

## Analysis

Alcohol: 12.8 %

Acidity: 6.4 g/l

Residual sugar: 1.5 g/l



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