

2009 Scheurebe 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 Scheurebe has an intense, fruity bouquet exuding tones of lemon zest and gooseberries. The palate is crisp, vivid and youthfully charming.

Drinking recommendation

Optimal drinking time: now to 3 years after bottling

Optimal drinking temperature: 10-12°C degrees

This wine is outstanding as an aperitif, and an ideal companion to cold appetizers like mozzarella and country ham.

Analysis

Alcohol: 11.5 % vol

Acidity: 5.8 g/l

Residual sugar: 2.5 g/l



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