

2008 Kranachberg Sauvignon Blanc

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 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 2009

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: 13.5 % vol.

Acidity: 5.6 g/l

Residual sugar: 2.8 g/l



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