

2007 Reserve Sauvignon Blanc

Gamlitz . Südsteiermark

Vintage 2007

A relatively cool vegetation period right up to the harvest characterized the 2007 vintage. Bud break occurred early, while the flowering period varied – lasting four weeks instead of the usual two weeks. However, the Fall was sensational. Thanks to the consistently warm, dry days and cool nights, grapes could be gathered until the end of October. This vintage is defined not only by high ripeness, but also by a good acidity structure. The wines are tightly woven, lean, minerally and sharply focused.

Reserve

Only in the best of vintages are the ripest grapes from specially selected vines of the Kranachberg gathered, vinified and matured in small wooden barrels for more than 18 months. The wine needs this time for its characteristics to fully evolve. This results in wines of calmness and depth – and the potential for a decades-long lifespan.

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.

Tasting notes

The Sauvignon Blanc Reserve is a wine with very deep, ripe Sauvignon fruit and fine notes of thyme and dried fruits. The palate reflects an elegant, lean and minerally wine with a characteristic Kranachberg salty note. It has a very long finish. Even better, it has a very long storage potential.

Drinking recommendation

Optimal drinking time: from 2010

Optimal drinking temperature: 12°-14°C

Best to decant.

This wine is sublime with Asian cuisine and hearty meat dishes

Analysis

Alcohol: 14 % vol.

Acidity: 6 g/l

Residual sugar: 1.7 g/l



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