

2008 Morillon Klassik

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.

Vinification

100% steel tank fermented and matured

Tasting notes

The charming style of the Morillon Classic is reflected by the clear Burgundy character that comes through in the nose – the nutty aroma – and on the palate through the vibrant acidity, ripeness and creaminess, so tightly woven. A long, animated finish.

Drinking recommendation

Optimal drinking time: now to 3 years after bottling.

Optimal drinking temperature: 10-12 °C

An ideal companion to appetizers, poultry, pasta and grilled dishes.

Analysis

Alcohol: 12.5 % vol.

Acidity: 5.8 g/l

Residual sugar: 2 g/l



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