

2008 Sauvignon Blanc 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 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: 12.5 %

Acidity: 6.2 g/l

Residual sugar: 1.9 g/l



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