

2008 Scheurebe 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 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: 12 % vol

Acidity: 6.1 g/l

Residual sugar: 3 g/l



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