

# 2006 Reserve Sauvignon Blanc

Gamlitz . Südsteiermark

## Vintage 2006

2006 is amongst the best vintages of the Südsteiermark. The wines have power - but need their own time to come into it. The early bud break and consistent flowering were just the start of a perfect vegetation period that saw also sufficient and well-distributed rainfall - even during the hot summer. The harvest got underway at the beginning of September, two weeks earlier than usual. And the grapes for our site and reserve wines were picked at the end of October – all with outstanding quality.

## 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 mineral 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: 13.5 % vol.

Acidity: 5.5 g/l

Residual sugar: 1.5 g/l



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