



SINGLE VINEYARD WINES - SAUVIGNON BLANC 2007

vineyard

vine age:	14-17 years
soil:	textured chalky, loamy sands, Muschelkalk
training system:	2 arched canes, medium height
slope:	28-30%
aspect:	south-south-west
elevation:	290-330m
climate:	illyric
yield/ha:	5500 kg
characteristics:	severe limitation of grapes, 2nd year of production

vinification

date of harvesting:	October 7th - 20th, 2007
ripeness:	fully ripe grapes, 18,5°KMW
maceration:	6-10 hours at ca. 14° C
fermentation vessel:	new 225 l Barriques (French oak)
malolactic fermentation:	no
ageing:	7 months
aging vessel:	stainless steel towers
bottled on:	Februar 29th, 2008
characteristics:	

wine

style:	very powerful, full-bodied wine, mineral, aromas of gooseberries and elderberries, long
alcoholic strength:	13,0%
analyses:	1,8 g/l residual sugar, 6,0 g/l acid = dry
ageing potential:	5-6 years
characteristics:	

recommendations:

serving temperature: 8-12°C

matching food:

description:

clear, straw yellow with greenish reflections, high viscosity, very clean, expressive and intensive, full-bodied, soft and dense fruit associations of red pepper, elder, ripe gooseberries and cassis, tropical notes and delicate vanilla tones, dry, matured in new barrique barrels or 20 months, present, well-integrated acidity, elegant body with dense impact on the palate, aroma compounds are mirrored on the palate, multi-layered; grapefruit-vanilla, well-integrated wood, harmonious finish, top quality wine convinces due to its persistent texture and impact on the palate. Georg Mathiesl