

WEINGUT  
NEUMEISTER

## Sauvignon Blanc 2017

### Steirische Klassik

**Varietals:** 100% Sauvignon Blanc

**Wine Region:** Vulkanland Steiermark

**Climate:** A blend of Illyric and Pannonian Climate, lots of rain during the year (average 900 mm) with plenty of sun. Warm days - cool nights.

**Vineyards:** The steep vineyards are located around Straden, with the main locations being: Klausen, Saziani, Himberg, Buchberg and Silberberg. Age of the vines: 5 - 35 years old. We place special emphasis on viticulture close to nature, certified organic cultivation and the longevity of our vines. We refrain from using herbicides, pesticides and chemical fertilizers.

**Soil:** Calcareous, sedimentary soil from the Tertiary mixed with alluvial gravel and partly volcanic soil.

**Vinification:** Skin contact up to 18 hours, spontaneous fermentation in stainless steel tanks, maturation on the fine yeast (sur lie) for 5 months. We use our gravity flow winery to avoid pumping and refrain from fining or other oenological interruption.

**Date of harvest:** 13<sup>th</sup> to 15<sup>th</sup> and from 18<sup>th</sup> to 24<sup>th</sup> of September 2017

**Alcohol:** 12,5 %vol

**Acidity:** 6,1 g/l

**Residual sugar:** 1,5 g/l

**Tasting Notes:** Spicy, tropical nose like physalis, red currant and coriander; a bit of passion fruit and papaya; pink pepper and sea salt. Finely woven; yellow bell pepper, cranberries and bay leaves. Elegant with a long finish.

**Available from:** March 2018

**Ripe to drink:** 2018 - 2021

**Food Pairing:** To Seafood, lobster, mussels, crab cakes, fish stews, vegetables, poached fish and poultry.

**Cases:** 6 x 0.75 l

**Total Production:** 35.000 bottles