

WEINGUT
NEUMEISTER

KLAUSEN Sauvignon Blanc 2013
Erste STK Lage (Premier Cru)

Varietals: 100% Sauvignon Blanc

Wine Region: Südoststeiermark, 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.

Vineyard: Klausen is a steep hill with a rise up to 65%, facing east and south-east. The vines are 15 - 25 years old. We place special emphasis on viticulture close to nature, the sustainable cultivation of our soils, and the longevity of our vines. We refrain from using herbicides, pesticides and chemical fertilizers. Since 2013 we are in transition into certified organic farming.

Soil: Highly calcareous, sedimentary soil from the Tertiary on alluvial gravel (granite, gneiss, schist and quartz) and sandstone.

Vinification: Skin contact of 24 hours, spontaneous fermentation in traditional big oak barrels (2.000 l), maturation on the fine yeast (sur lie) for 10 months. We use our gravity flow winery to avoid pumping and refrain from fining or other oenological interruption.

Date of harvest: 8th of October 2013

Alcohol: 13,5 %vol
Acidity: 5,9 g/l
Residual sugar: 1,7 g/l

Tasting Notes: Smoky scent; physalis and figs; watercress, capers and fennel seeds; dense and spicy body; braised red pepper; pink grapefruit and elderberries, Fleur de Sel and algae; powerful and lingering finish.

Available from: October 2014

Ripe to drink: 2014 - 2024

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

Cases: 6 x 0.75 l

Total Production: 8000 bottles