

WEINGUT
NEUMEISTER

Ried KLAUSEN Sauvignon Blanc 2017
Erste STK Lage (Premier Cru)

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.

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, certified organic cultivation and the longevity of our vines. We refrain from using herbicides, pesticides and chemical fertilizers.

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 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: 23rd and 24th of September 2017

Alcohol: 13,0 %vol
Acidity: 6,3 g/l
Residual sugar: 1,1 g/l

Tasting Notes: Spicy, complex nose; Szechuan pepper, capers, white currant; a bit of incense, ripe yellow pepper and mint. Profound and gripping palate with coriander seeds, physalis and matcha. Powerful, yet elegant and long lingering finish.

Available from: July 2018

Ripe to drink: 2018 - 2028

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

Cases: 6 x 0.75 l

Total Production: 10.000 bottles