

WEINGUT
NEUMEISTER

MOARFEITL Sauvignon Blanc 2013
Große STK Lage (Grand 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: The Moarfeitl vineyard was the first family owned vineyard, dating back to the 1930's. Two thirds face south and south-west on steep slopes, one third is a flat high plateau. The vineyard is partly surrounded by forest, giving it a special micro-climate. 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: Heavy, calcareous, sedimentary soil from the Tertiary mixed with alluvial gravel (granite, gneiss, schist and quartz).

Vinification: Skin contact of 36 hours, spontaneous fermentation in traditional big oak barrels (2.100 and 1.000 l), maturation on the fine yeast (sur lie) for 18 months. We use our gravity flow winery to avoid pumping and refrain from fining or other oenological interruption.

Date of harvest: 14th of October 2013

Alcohol: 13,5 %vol
Acidity: 5,7 g/l
Residual sugar: 1,8 g/l

Tasting Notes: Spicy and smoky nose; red currant, lemon verbena and cumin; a hint of fennel and incense. Dense body; ripe fruitglaze, liquorice, Szechuan pepper, cress and Fleur de Sel; complex, with a long lasting finish.

Available from: May 2015

Ripe to drink: 2015 - 2027

Food Pairing: To rich dishes with fish and/or vegetables, seafood, veal and pork in all variations.

Cases: 6 x 0.75 l

Total Production: 8.500 bottles