

WEINGUT
NEUMEISTER

Sauvignon Blanc 2015

Steirische Klassik

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.

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

Vinification: Skin contact up to 18 hours, partial 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: 18th to 22nd of September and 9th of October 2015

Alcohol: 13,0 %vol

Acidity: 6,1 g/l

Residual sugar: 1,1 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 2016

Ripe to drink: 2016 - 2019

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

Cases: 6 x 0.75 l

Total Production: 40.000 bottles