

2012 Chardonnay (Morillon) Gamlitz

Gamlitz . Südsteiermark

Vintage 2012

The vintage year 2012 in Southern Styria was characterised by extremes in the weather. The mild winter and warm days in springtime brought about an early bud-break. A great deal of rain fell during flowering, which led to significant instances of shot berries and a 30% reduction in the harvest. As the vegetation period proceeded, adequate rainfall and warm temperatures ensured a healthy growth-process. In August, a heat-wave lasting for two weeks caused the grapes to ripen rather quickly, and we were already picking in the first week of September. Four weeks later, the harvest was concluded. The resulting wines are seemingly delicate, juicy and elegant, with a handsome structure of acidity and the fruit aromas typical of Southern Styria.

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Vinification

Spontaneous fermentation in 50% seasoned oak cask (1500 l) and 50% in stainless steel tank. The wine then matured in oak cask for about seven months.

Tasting notes

The bouquet has delicate aromas of dried apple wedges, sweet fruit and dried spicy herbs that follow through on to the palate. Creamy body with a long, mineral finish.

Drinking recommendation

Optimal drinking time: now to around seven years after bottling.

Optimal drinking temperature: 11-13 °C

The Gamlitz Chardonnay pairs well with white meat and vegetarian dishes.

Analysis

Alcohol: 13.5 % vol.

Acidity: 5.3 g/l

Residual sugar: 1.7 g/l



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