




WEINGUT
TEMENT
SÜDSTEIERMARK

KALK & KREIDE

PRIVAT

Sauvignon Blanc Südsteiermark ^{DAC}



Vintage	2022
Grape Variety	Sauvignon Blanc
Appellation	Territory wine Südsteiermark ^{DAC}
Terroir	Coral limestone, limestone & clayey calcareous marl. From our best vineyards in souths styria: Ried Zieregg Kiesner Ebene Ried Zieregg (unterer Weg, Junge Reben) Ried Grassnitzberg Ebene Ried Grassnitzberg Riff (unterer Weg) Ried Wielitschberg Ried Sulz Brunnenhaus Ried Ottenberg
Vinification	After natural spontaneous fermentation slow aging for 15 months on the fine lees in steel tanks and large wooden barrels
Agriculture	 Biodynamic Agriculture, AT-BIO-402
Closure	Glass cork (VinoLok)
Vine age	15 - 55 years
Best time to drink	2023 - 2033
Food recommendation	Our favorite with fish and light cuisine
Analytical data	13,0 % vol. 2,1 g/l RS dry 7,0 g/l tBS
Wine description	The best comes at the end. For those who appreciate Kalk & Kreide, will love the Private bottling. Vinified from our most legendary south styrian vineyards. Refreshing salty lemon, homegrown yellow fruits, elder flower and black currants.

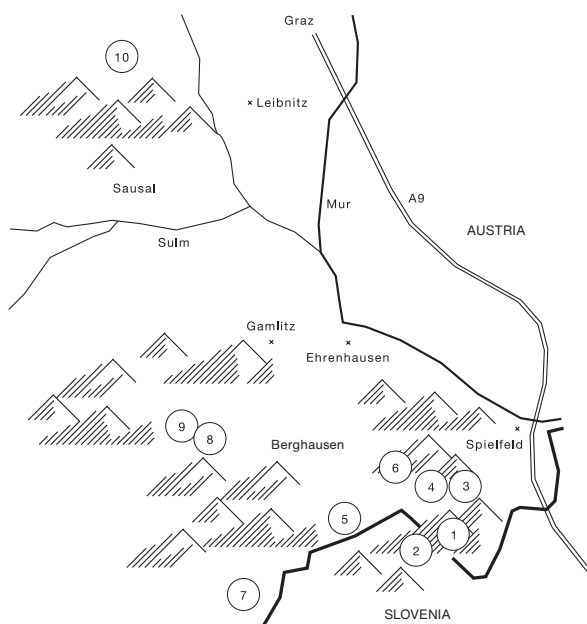
The wine year 2022

Vintage 2022 started with moderate winter temperatures and dry weather. In March we started tastings with our team, sommeliers and friends in wine. April was perfect for spreading organic compost and biodyn preparations. Also we finished planting our terraces on single vineyard Grassnitzberg Riff. Vegetation started by the end of April and budding began. May got noticeable warmer. Outside we started with the selection and breaking out of the shoots. At the end of the month the weather turned from dry to humid and until mid July we counted more than 40 heavy rain showers. The perfect leave management was crucial. Done right it helped as natural ventilation against the humidity. In August we spread out horn silica to stimulate the ripening process. On September 12 we started in the shortest harvest ever. Only 12 days later – on September 24th the harvest was over. What an achievement thanks to 200 helping hands and a first-class team in the cellar. The grape material was perfect, the yields however low due to the difficult flowering period. We compare the amazing vintage 2022 with the historical vintage 1999.

Bottle size	Bouteille	Magnum
Volume	750 ml	1500 ml
GTIN/EAN-CODE Bottle	9120010220470	9120010220555
Diameter / Height bottle	7,6 cm / 30,0 cm	10,2 cm / 34,5 cm
Full bottle weight	1370 g	2600 g
Packaging unit	1 case à 6 bottles	1 case à 3 bottles
GTIN/EAN-CODE Case	9120010220487	9120010220562
Case dimension L/W/H	24,5/16,5/30,6 cm	35,1/31,2/11,1 cm
Cases per palette	104 (624 bottles)	72 (216 bottles)
Cases per layer	21 cases x 5 layers	8 cases x layers

OVERVIEW SINGLE VINEYARDS

- 1 Zieregg
 - 1.1 Zieregg
 - 1.2 Zieregg Kär
 - 1.3 Zieregg Kapelle
 - 1.4 Zieregg Steilriegel
- 2 Ciringa
- 3 Grassnitzberg Riff
- 4 Wielitschberg
- 5 Sulz
- 6 Ottenberg
- 7 Rossberg K
- 8 Steinbach Fürst
- 9 Sernau König
- 10 Hochkittenberg



Territory wine
Südsteiermark^{DAC}

STK



Founding member of the
Association of Styrian Terroir &
Classic Wineries

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