




WEINGUT
TEMENT
SÜDSTEIERMARK

RIED

GRASSNITZBERG RIFF

SAUVIGNON BLANC



Vintage	2021
Grape Variety	Sauvignon Blanc
Appellation	Cru wine Südsteiermark ^{DAC} , STK® Premier Cru (1STK®)
Terroir	Loose brown soil on poor coral limestone Inclination 33 - 45 % Alignment 90° O - 130° SO Sea level 330-399 m
Vinification	After natural spontaneous fermentation 28 months in big oak casks „sur lie“, bottled unfiltered
Agriculture	 Bio Organic AT-BIO-402
Closure	Glass cork (VinoLok)
Vine age	ø 35 Jahre
Best time to drink	2024 - 2040
Food recommendation	Goes very well with vegetables and fried fish
Analytical data	13,5 % vol. 2,3 g/l RS dry 7,1 g/l tbS
Wine description	This Sauvignon impresses with deep mineral and citrus flavours, caper salt & black currant. A lot of limestone spices are present which leave an eternally long taste. May be drunk young, but we recommend 3-5 years bottle ageing. Long ageing potential. Warm lemon, black currant, and apricot. Delicate and fresh with a gentle minerality and a mouth-watering finale.

The wine year 2021

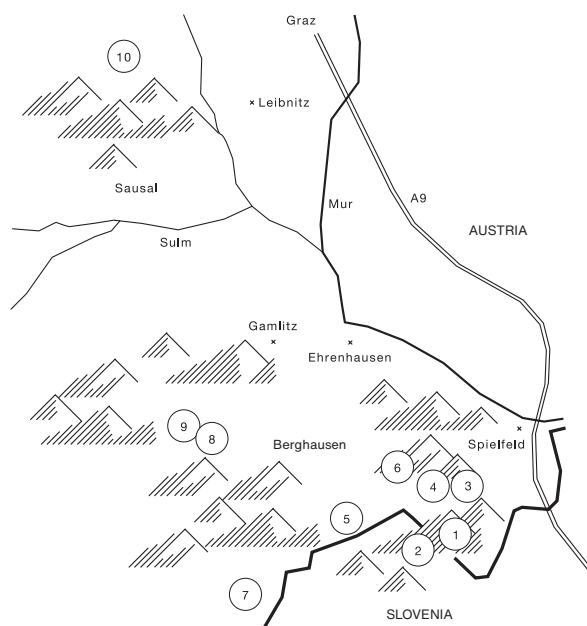
Mature, crystal-clear wines from perfect grapes: these are the characteristics of the 2021 vintage, which will probably be talked about for a long time. January and February were characterized by picture-perfect days. Dry and sunny. These were ideal conditions for pruning and tying. March was rather cool and wet, and budbreak came later than in previous years. April and May were also dominated by cool, damp weather. Early summer was then moderate with late flowering, which then lasted for several weeks. July and August were very grateful months, with the vines catching up on almost everything in their development. The dry and warm autumn then created first-class conditions. In short, our expectations for the 2021 vintage are high. The grapes were perfect, although the yields were lower than expected. Thanks to the ideal ripeness levels, we can expect incredibly elegant wines that will be very juicy and concentrated with compact structure and harmonious acidity.

Bottle size	Bouteille	Magnum
Volume	750 ml	1500 ml
GTIN/EAN-CODE Bottle	9120010220494	9120010220616
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	9120010220500	9120010220623
Case dimension L/W/H	24,5/16,5/30,6 cm	35,1/31,2/11,1 cm
Cases per palette	105 (630 bottles)	72 (216 bottles)
Cases per layer	21 cases x 5 layers	8 cases x 9 layers

OVERVIEW SINGLE VINEYARDS



- 1 Zieregg
 - 1.1 Zieregg
 - 1.2 Zieregg Kâr
 - 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



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