WEINGUT
TEMENT
SÜDSTEIERMARK

RIED

GRASSNITZBERG RIFF

SAUVIGNON BLANC

Vintage	2022
Grape Variety	Sauvignon Blanc
Appellation	Cru wine Südsteiermark^{DAC}, STK® Premier Cru (1STK®)
Vineyard / Terroir	Single-vineyard Grassnitzberg was the first vineyard owned by family Tement and was planted in the early 50s. The old vines of the south south-east facing slopes grow on cambisol on massive coralline limestone soil (16 mio year old coral reef). Vine age ø 36 years Slope gradient 33 - 45 % Exposure 90° O - 130° SO Sea level 330-399 m
Vinification	After natural spontaneous fermentation 30 months in big oak casks „sur lie“, bottled unfiltered
Agriculture	Biodynamic agriculture AT-BIO-402 (Demeter & respektBIODYN)
Closure	Natural cork
Best time to drink	2026 - 2046; we recommend to decant 1-2 hours
Food recommendation	Goes very well with vegetables and fried fish
Wine description	This Sauvignon impresses with warm lemon, black currant, and apricot. Delicate and fresh with a gentle minerality and a mouth-watering finale. May be drunk young, but we recommend 3-5 years bottle ageing.
Analytical data	13 % vol. 1.9 g/l RS dry 7.2g/l tbS
Nutritional information	Ingredients: Biodynamic grapes. Contains sufites. Calorific value: 100 ml contains an average of 325 kJ / 78 kcal
Ratings	95/100 Falstaff 94+ Robert Parker Winde Advocate

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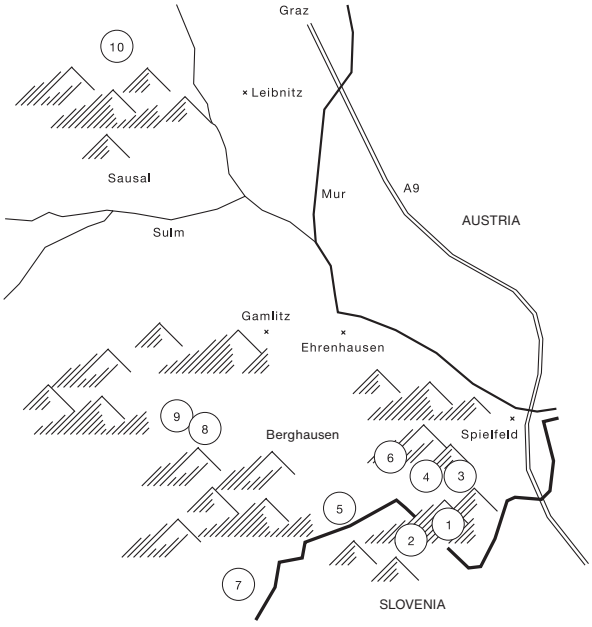
The wine year 2022	Vintage 2022 started with moderate winter temperatures and dry weather. In March we started tastings with our team, sommeliers and friends in wine. April was perfect for spreading organic compost and biodyn preparations. Also we finished planting our terraces on single vineyard Grassnitzberg 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.

Bottle size	Bouteille	Magnum
Volume	750 ml	1500 ml
GTIN/EAN-CODE Bottle	9120010222887	9120010223327
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	9120010222894	9120010223334
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

STK® Premier Cru

1. Zieregg
   - 1.1 Zieregg
   - 1.2 Zieregg Kår
   - 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



Founding member of the
Association of Styrian Terroir &
Classic Wineries

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