



PRODUCER PROFILE

Estate owned by: Maria and Willi Sattler

Winemaker: Willi Sattler and Andreas Sattler

Total acreage under vine: 99

Estate founded: 1887

Winery production: 200,000 Bottles

Region: Styria (Steiermark)

Country: Austria

Sauvignon Blanc Gamlitz 2017

WINE DESCRIPTION

Sattlerhof is a leading producer in Austria's South Styria region. The Sattler family was one of the earliest in the region to bottle high-quality dry white wines beginning in the 1970s. Sattlerhof belongs to the prestigious STK (Styrian Terroir and Classic Winegrowers), an association with strict quality standards and an esteemed vineyard classification.

ABOUT THE VINEYARD

South Styria lies in the south of Austria near the Slovenian border and specializes in aromatic and refreshing dry white wines. The vineyards of Sattlerhof are centered around the village of Gamlitz less than 10km from the Slovenian border and includes several top vineyards rated premier cru and grand cru by the STK group.

WINE PRODUCTION

Sauvignon Blanc Gamlitz is a village-level wine from the estate's Gamlitz vineyards. The steeply sloping vineyards are located between 350 and 450 meters above sea level, and possess a distinctly cool microclimate. Vinified in stainless-steel tanks with 4-5 months of aging on its lees before bottling.

TASTING NOTES

Cool and refreshing, this wine is firmly structured with exotic fruit flavors of papaya and starfruit upfront and hints of pear and spicy bell pepper on the back of the palate. Juicy and a bit spicy on the finish.

FOOD PAIRING

Sauvignon Blanc pairs well with salad greens and other sharp ingredients like tomatoes and vinaigrettes. Sautéed white fish, oysters, smoked salmon, and foods flavored with fresh herbs all work well with Sauvignon Blanc. Styrian Sauvignon Blanc pairs well with charcuterie and other simple fare found in the region's Buschenschank or wine taverns.

VINEYARD & PRODUCTION INFO

Soil composition:	Sand and Limestone
Elevation:	1,150-1,475 feet
Certifying organizations:	Organic - Lacon

WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Length of aging before bottling:	4-5 months

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	1.0 g/L
Acidity:	6.2 g/L