



### 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 Kranachberg Grosse STK Lage 2016

### 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.

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.

Sauvignon Blanc Kranachberg Grosse STK Lage is one of two "grand cru" bottlings of Sauvignon Blanc from the Sattler's family holdings near Gamlitz. The Kranachberg is an impressively steep vineyard with sandy soils featuring patches of limestone. Vines grow between 450 and 500 meters elevation lending an unmistakable cool aroma to the wine.

### TASTING NOTES

Kranachberg shows why South Styria has earned an international reputation for its Sauvignon Blanc. The region provides Sauvignon Blanc with one of its longest ripening periods which allows the variety to develop ripe fruit flavors. Dramatic shifts in day to night temperatures, thanks to its proximity to the Alps, helps maintain aromatic complexity and refreshing acidity.

### 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, with its ripe flavors, intense minerality, and signature texture is a wine for fine cuisine.

### VINEYARD & PRODUCTION INFO

Soil composition:	Calcareous and Sand
Elevation:	1,475-1,650 feet
Bottles produced of this wine:	8,000
Certifying organizations:	Organic - Lacon

### WINEMAKING & AGING

Varietal composition:	100% Sauvignon Blanc
Fermentation container:	Stainless steel tanks
Fining agent:	Vegan
Type of aging container:	Stainless steel tanks

### ANALYTICAL DATA

Alcohol:	13.5 %
pH level:	3.5
Residual sugar:	1.0 g/L
Acidity:	5.9 g/L
Total SO <sub>2</sub> :	99.0 mg/L