

Data sheet →

# Sauvignon Blanc 2023



Available in  
750ml

**SITE & SOIL** stony topsoil with gravelly-loamy subsoil

**GRAPE VARIETY** Sauvignon Blanc

**VINTAGE 2023** A promising, exciting and excellent wine vintage from Carnuntum. Due to the cool weather and of April, the vines sprouted relative lately. During summer we got sufficient amount of rain and many hours of sunshine. The water reserves were particularly important for the start of ripening. The expectations of vintage 2023 are very high – we had a great harvest without any interruption, with always warm and dry temperatures. We had perfect, ripe grape material – without any diseases. The harvest volume was a little bit lower, but we looking forward to highest qualities with incredible concentration and finesse.

**DESCRIPTION** This wine will cut through the worst head-cold you've ever had... So impressive with its intense nose of gooseberry, white currants and elderflowers. Very expressive on the palate as well – the juicy core of sweet fruit is beautifully supported by an elegant acidic structure. The wine is very lively, and vibrant all the way into the finish.

> **HARVEST** beginning to mid of September, hand-selected in multiple passes

> **FERMENTATION** 90% cooled fermentation in steel tank at 18–20°C, 10% in barriques at 22–24°C

> **ÉLEVAGE** in steel tank on the fine lees

> **ALCOHOL** 13.1% vol

> **ACIDITY** 6.4 g/l

> **RESIDUAL SUGAR** 1.4 g/l

> **FOOD PAIRING** From shrimps to prawns to lobster – it loves them all, providing exciting accompaniment 'at eye-level'. Fish dishes as well, will do well with authoritative spices or heavier sauces. Additionally, the wine is very harmonious with hard cheeses.

> **SERVING TEMPERATURE**  
10-12°C

> **MATURITY**  
2024 - 2028