

one hundred percent  
handcrafted wines



## Sauvignon Blanc DAC 2022

**vineyard/origin:** Grape selection from the vineyard Hundsberg. The soil consists of thick sedimentary layers including Schlier - this is a term used in regional geology for various-colored silty or fine-sandy marl (lime marl sediments). In the depths the soil is dominated by gravel, the upper layer is covered by sands respectively sandstone.

**soil composition:** sand respectively sandstone, lime marl, gravel

**special feature:** Hundsberg is one of the warmest vineyards in Styria

**elevation:** 380-480 m

**exposure:** south-west to west

**average age of vines:** differently

**harvest time:** September 2022

**fermentation:** in temperature controlled stainless steel tank.

**pre-fermentation:** 24 hours cold maceration – it slows down the activity of the yeast to produce amazing flavors.

**maceration:** up to 4 weeks

**alcoholic content:** 12,5% by vol

**total acidity:** 5,5 g/l

**residual sugar:** 1,5 g/l

**potential:** up to 2028 +

**tasting notes:** Illustrates the classic varietal pattern of fruit and spice, Mediterranean herbs, peach, grapefruit on the palate, excellent ripe tannins, green olive, animating, delicately salty finish.

**food pairing:** Shrimps cocktail, spring rolls, asparagus with hollandaise sauce and poached egg, minestrone soup

**ideal temperature to drink:** 8-10° C / 46-50° F



Winery Tscherne-Strauss  
Steinbach 18  
8462 Gamlitz  
South Styria · Austria

**producer:**  
Bettina and Gustav Strauss

**region:** South Styria • Austria

**geography:** south to south-east  
of Austria near Slovenia

**climate:** Illyrian climate  
influenced by Mediterranean  
and Alpine zones.

**winemaker:** Gustav Strauss