

one hundred percent
handcrafted wines



Tscherne-Strauss #18 Chardonnay/Pinot Blanc/Pinot Gris 2018

vineyard/origin: Grape selection from various vineyard in South Styria.

soil composition: sand respectively sandstone, lime marl, gravel

elevation: 360-440 m

exposure: south-west to west

varietals: Chardonnay 50% / Pinot Blanc 40% / Pinot Gris 10%

harvest time: early September

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

alcoholic content: 12% by vol

total acidity: 5,0 g/l

residual sugar: 3,0 g/l

potential: up to 2025+

tasting notes: A fruity spicy Burgundy-style wine with juicy pomaceous fruit aromas, Williams pear, hint of apple, on the palate complex, balanced, appealing citrus notes, lime, structure giving finale with spicy acidity.

food pairing: Vegetable Lasagna, Scallops, pork chop, chicken

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

size: 8 ha

total annual production: 60.000 bottles

grape varieties: Sauvignon Blanc, Muskateller, Chardonnay, Pinot Gris, Pinot Blanc

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