

one hundred percent  
handcrafted wines



## Tscherne Chardonnay and Pinot blend 2021

**vineyard/origin:** Grape selection from the Hundsberg vineyard.

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). The depths of the soil are dominated by gravel, the upper layer is covered by sands and sandstone.

**soil composition:** sand and sandstone, lime marl, gravel **special**

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

**elevation:** 360-440 m

**exposure:** south-west to west

**average age of vines:** differently

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

**harvest time:** 15th September to 30th September 2021

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

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

**alcoholic content:** 12% by vol

**total acidity:** 5,0 g/l

**residual sugar:** 3,0 g/l

**potential:** up to 2025+

**tasting notes:** Aromatic spicy Burgundy-style wine with juicy green apple aromas and pear. On the palate complex and balanced with appealing citrus notes, structure giving finale with spicy acidity.

**food pairing:** Vegetable Lasagna, Scallops, roast pork chops and chicken.



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

**producer:** Bettina and Gustav Strauss

**winemaker:** Gustav Strauss

**region:** South Styria • Austria

**geography:** south-eastern  
Austria near Slovenia

**climate:**

Illyrian climate influenced by  
Mediterranean and Alpine  
zones

**winemaker:** Gustav Strauss



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bottles/case: 6  
cases/layer: 31  
cases/pallet: 63