

one hundred percent
handcrafted wines



Tscherne-Strauss #18 Sauvignon Blanc Ried Hundsborg 2018 Südsteiermark DAC

DAC: DAC stands for „Districtus Austriae Controllatus“ and is the legal abbreviation for particularly area-typical quality wines

vineyard/origin: The soils of the single vineyard Hundsborg consist 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: Hundsborg is one of the warmest vineyards in Styria

elevation: 360-440 m

exposure: south-west to west

average age of vines: 30 years

harvest time: early October

fermentation and ripening: in 1200 l barrels

pre-fermentation: 48 hours cold fermentation – it slows down the activity of the yeast to produce amazing flavors

maceration: 4 weeks

alcoholic content: 13% by vol

total acidity: 5,5 g/l

residual sugar: 2,5 g/l

potential: up to 2027 +

tasting notes: Fully elegant and balanced with aromas of gooseberries, tropical yellow fruits with a very delicate hint of buttery flavours and a long finish rich in finesse.

food pairing: Sea fish in salt crust, Buttery chilli prawns, pork roast, vegetable quiche, goat cheese

ideal temperature to drink: 10°-12° C / 50-54° 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