

one hundred percent
handcrafted wines



Tscherne Sauvignon Blanc 2021

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: 15th September to 30th September 2021

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: 6 g/l

residual sugar: 1.5 g/l

potential: up to 2028 +

tasting notes: A wonderful fruity fresh nose, full of flavor, aromas of spicy apples, quince, and citrus fruits, convincing finale with lively character and spicy aromas.

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



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

Bettina and Gustav Strauss

region: South Styria • Austria
geography: south to south-east of Austria near Slovenia
climate: influenced by Mediterranean and Alpine zones
winemaker: Gustav Strauss

