

TSCHERMONEGG WINERY – SOUTH STYRIA

SAUVIGNON BLANC

Gamlitz South Styria DAC 2024

ORIGIN	Village wine – Gamlitz South Styria DAC
MATURATION	7 months on fine lees • Stainless steel + Oak (60/40)
CLOSURE	Screw cap
VINE AGE	5–45 years
DRINKING WINDOW	2025–2031

FOOD RECOMMENDATION

Goat cheese quiche · Mediterranean grilled prawns · Fried redfish fillet with bell pepper vegetables

ANALYTICAL VALUES

13.5% vol • 2.0 g/l RS • dry • 5.9 g/l acidity

WINE DESCRIPTION

Appearance: bright straw yellow with green reflections

Aroma: complex aromas of lemon balm, blackcurrant & peach

Palate: juicy and fruity, yet dry • full-bodied, powerful & spicy • exotic hints • animating finish – classic Sauvignon Blanc style

THE 2024 VINTAGE

- Almost snowless, warm winter
- Very early budbreak
- Cold spell in April
- No frost damage
- Rain during flowering
- Dry + hot summer
- Early harvest end August
- Outstanding balance

EAN CODE Bottle: 9120117892006 Carton: 9120117892013

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