

TURMALIN

Sauvignon Blanc
Ried Kreuzberg
2018 Vintage



SIGNUM
BLANC



ORIGIN

Ried Kreuzberg
Südsteiermark DAC

SOIL

Tourmaline-bearing weathered metamorphic rock

GRAPE VARIETY

Sauvignon Blanc

VEGETATION CYLCE

Late budding, very warm spring with early flowering. Dry summer. Earliest harvest ever; relatively abundant rainfall at the beginning of autumn.

VINIFICATION

100% hand harvest
After spontaneous fermentation, 27 months on the fine lees
Élevage 50% in cask; 50% in steel tank

DESCRIPTION

The Sauvignon Blanc is impressive for its balance & fineness. On the nose delicate notes of elderflower, gooseberry, apple & white currant. A very clear, fresh, vibrant and at the same time nicely ripened wine. Well balanced with fine acidity and very complex structure. In addition, a hint of roughness & coolness reminiscent of mint & fennel paired with an almost peppery spiciness. One can literally smell its terroir in the nose. Nicely rounded and polished on the palate - a total work of art.

ANALYTIC DATA

Alcohol: 12.5% Vol
Residual sugar: 1.1 g/l, dry
Acidity: 5.7 g/l

CULINARY CONCEPT

Beautifully complex wines like this Sauvignon Blanc harmonise well with different culinary traditions and sophisticated combinations of ingredients. The dynamic tension of the wine creates a perfect dialogue with haute cuisine, Asian & vegetarian dishes.

SERVING SUGGESTIONS & MATURITY

A large Burgundy glass, open 4-6 hours beforehand
Drinking window: 2022 +
Optimal maturity: 2023-2033 +