



LACKNER-TINNACHER SAUVIGNON BLANC GAMLITZ

Region	Soil	Elevation	Alcohol
Südsteiermark	Varied layers of rock: lime marl soils, gravel conglomerates, sandy soils and shell limestone	430-500 Meters	12%

Vineyard Welles - A stony subsoil together with sand and gravel conglomerate constitute the meager soil of the steep mountain ridge. It is exactly this challenge along with a favorable, basin-like location that drives the Sauvignon Blanc vines from Welles to peak performance.

Grape Varieties Sauvignon Blanc

Vinification Grapes harvested by hand during the first three weeks of October. After a skin-contact maceration of 12 hours the grapes are pressed. The spontaneous fermentation takes place in large oak barrels and stainless steel tanks, remaining on the fine yeast for 4 months.

Age of Vines 5-30 years

Tasting Notes This multi-layered Sauvignon Blanc shows a lot of fruit and spicy flavors in the nose, containing ripe berries like gooseberry and cassis, peppers and passion fruit highlighted with delicate flavors of lime and lemon grass. On the palate papaya and avocado accompanied by green pepper and verbena. An animating wine with elegant acidity structure, multifaceted flavors and good freshness.

Reviews 2018 Vintage

Wine Advocate: 92 Points

2014 Vintage

Wine Enthusiast: 92 Points