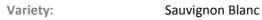


Sauvignon Blanc 2012 Southern Burgenland



Quality: Quality Wine (=Qualitätswein)

Readiness: 2013

Analysis:

Residual Sugar 1,4 g/l
Acidity 6,7 g/l
Alcohol 13,5 %vol
Development Potential: until 2020

Origin: Csaterberg, Southern Burgenland

Site: Soil of opal and serpentine conglomerates

Age of vines: upto 30 years

Winemaking: Harvested late September. Destemmed and

crushed, then stored 12 hours before gentle pressing and another 12 hours for clarification. Temperature-controlled fermentation in steel tanks. Bottling in

February 2013

Closure: Screw cap

Wine description: Light yellow-green, aromas of herbal spices

with fruits of gooseberry and slightly grassy cassis. Very delicate taste with some exotic touch and a rich fruity sensation. Stimulating

with a long finish

Drink recommendation: Serve chilled at 9-11°C

Food pairing: As aperitif or together wich many dishes.

Excellent fit with starters and main courses

of salmon, trout, salvelinus or pike.



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