



STIFT
KLOSTER
NEUBURG

SAUVIGNON BLANC 2012

Wine-description:

High-quality, fully ripe grapes, gentle processing and cool fermentation bring out the typical Sauvignon aromas and lend the Sauvignon Blanc its elegant fruitful body out of elder-berry and gooseberrynuanced with lively fresh character. Reminds one of ripe gooseberries and crushed nettle leaves. The wine makes a pleasant impression on the palate, with fine flavour and balance.

On the variety and origins of this wine:

The Sauvignon Blanc grape variety comes from south-western France, where documentary evidence of its cultivation dates back to the first half of the 18th Century.

Wine Estate of Klosterneuburg Monastery:

Since its foundation in 1114 Klosterneuburg monastery has been growing wine and therefore is the oldest wine estate of Austria. With 108 Hectares of vineyards it is one of the country's largest and most renowned estates. The vineyards are situated in selected top locations in Klosterneuburg, Vienna, Gumpoldskirchen and Tattendorf.

Since the year 2009 it is the first carbon neutral wine estate in Europe.



COLLECTION	TERROIR	WINE DETAILS	VINIFICATION
<p>The wines bearing the Stift Klosterneuburg crest are the mainstay of our range of wines. Our Stiftsweine (Monastery wines) are youthful, fruity and characteristic of their varieties. They elegantly reflect the typicity of the relevant wine-growing region. The grapes used to make them come from various vineyards, but always from one wine-growing location. The Stiftswein collection represents Austrian wine-making tradition in its most enjoyably drinkable form.</p>	<p>Winegrowing Region: Klosterneuburg, Lower Austria</p> <p>Soil Type: Weathered sandstone soil</p> <p>Slope Face: South</p> <p>Elevation: 200–260 meters</p>	<p>Alcohol: 12% vol.</p> <p>Residual Sugar: 5.5 g/l</p> <p>Acidity: 6.7 g/l</p> <p>Serving Temperature: 8–9 °C</p> <p>Peak Drinking/Maturation Potential: The wines of the Stiftswein collection are best enjoyed young.</p> <p>Food Pairing: Cream cheese, typical viennese „Heurigen-spezialitäten“</p>	<p>Harvest Date: October 2012</p> <p>Skin Contact: 3 hours</p> <p>Ageing: Stainless steel tank</p> <p>Bottling Date: January 2013</p>