

one hundred percent
handcrafted wines



Sauvignon Blanc DAC 2023

vineyard/origin: Grape selection from the vineyard Hundsberg.

The soil consists of thick sedimentary layers including Schlier - this is a term used in regional geology for various-colored silty or fine-sandy marl (lime marl sediments). In the depths the soil is dominated by gravel, the upper layer is covered by sands respectively sandstone.

soil composition: sand respectively sandstone, lime marl, gravel

special feature: Hundsberg is one of the warmest vineyards in Styria

elevation: 380-480 m

exposure: south-west to west

average age of vines: differently

harvest time: September 2023

fermentation: in temperature controlled stainless steel tank

pre-fermentation: 24 hours cold maceration – it slows down the activity of the yeast to produce amazing flavors

maceration: up to 4 weeks

alcoholic content: 12,4% by vol

total acidity: 6,9 g/l

residual sugar: 3,0 g/l

potential: up to 2028 +

tasting notes: Illustrates the classic varietal pattern of fruit and spice, Mediterranean herbs, peach, grapefruit on the palate, excellent ripe tannins, green olive, animating, delicately salty finish.

food pairing: Shrimps cocktail, spring rolls, asparagus with hollandaise sauce and poached egg, minestrone soup

ideal temperature to drink: 8-10° C / 46-50° F



Winery Tscherne-Strauss
Steinbach 18
8462 Gamlitz
South Styria · Austria

producer: Bettina and Gustav Strauss

region: South Styria • Austria

geography: south to south-east of Austria near Slovenia

climate: Illyrian climate influenced by Mediterranean and

winemaker: Gustav Strauss



UPC: 787 263 311 21

bottles/case: 6
cases/layer: 31
cases/pallet: 63