

one hundred percent  
handcrafted wines



## Tscherne-Strauss #18 Sauvignon Blanc 2019

**vineyard/origin:** Grapes are sourced from multiple vineyards.  
Hand-harvest mid-September.

**soil composition:** Thick sedimentary layers including Schlier (lime-marl sediments). In the depth the soil is dominated by gravel, the upper layer is covered by sands, respectively sandstone.

**elevation:** 360-440 m

**harvest time:** 15th September to 30th September

**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% by vol

**total acidity:** 6,0 g/l

**residual sugar:** 1,5 g/l

**potential:** up to 2022 +

**tasting notes:** A wonderful fruity fresh nose, full of flavor, aromas of spicy apples, quince and citrus fruits, convincing finale with lively character and spicy aromas.

**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

**size:** 8 ha

**total annual production:** 60.000 bottles

**grape varieties:** Sauvignon Blanc, Muskateller, Chardonnay, Pinot Gris, Pinot Blanc

**region:** South Styria · Austria

**geography:** south to south-east of Austria near Slovenia

**climate:** Illyrian climate influenced by Mediterranean and Alpine zones

**winemaker:** Gustav Strauss