



COLLES '20

HALOZE, SAUVIGNON BLANC







ABV:	13.5%
Acidity:	6.85 g/l
Residual sugar:	1.0 g/l
PH value:	3.33
Given SO ₂ :	0.0 mg/l
Drinking window:	2022 to 2032
Vine age:	14 years
Type of closure	cork
Harvest date:	23.9.2020
Bottling date:	25.8.2022
Bottle sizes:	0.75 l, 1.5 l and 3 l



"Open nose of bright citrus, candied pineapple and kiwi. In addition, fine herbal spices of dried tea leaves, hay flower and chamomile. An intriguing interplay between yellow and green bouquets accompanied by an enthralling note of flint. Complex and juicy on the palate. Opens to a taste of dwarf pear and apple peel. Also present are grapefruit and pickled caper leaves. On the palate, its acid is balanced with notes of salted butter. A wine with a lot of length and exciting drinking pleasure." Angelika Sternat, Weinakademikerin (Austrian Wine Academy Diploma)

Special features of the terroir

The vines of this very steep, south facing plot of „Colles“, plot of the single vineyard site Gorca, root almost directly on the calcareous marl (opok) due to the sparse topsoil. To enable the vines to grow roots in the hard ground, we placed the Sauvignon Blanc vines in holes about 50 centimetres deep, dug with drills and filled with nutrient-rich organic hummus.

-  dense foliage with small leaves; small, compact, cylindrical clusters; intense, spicy flavour
-  calcareous marl (opok)
-  290 to 330 m above sea level
-  South-facing basins
-  spontaneous fermentation, twelve months maturation in large used wooden oak barrels, followed by four months maturation in steel tanks, no finings added, unfiltered
-  a versatile accompaniment: goes well with freshwater fish, asparagus, mushroom dishes and risotto