



SEVEN NUMBERS

Sauvignon Blanc

A full-bodied wine with delicate flavours of gooseberry, citrus, white currant, cut grass and a hint of spices.

Vintage 2017

Vineyard Klumpa

Handpicked 8 September 2017, 45 hl per hectare.

Region Štajerska Slovenija



Description Delicate flavours of citrus, white currant, cut grass and a hint of spice.

Soil Varied geological soil composition, consisting mainly of clay and a small amount of sand, with the lower layers covered by a layer of marl. The grapes comes from a vineyard named Klumpa, which was planted in 2000.

Cultivation Single Guyot. 4,200 vines per hectare. Average harvest of 1.7 kg per vine. Environmentally friendly vineyard management. We harvest Sauvignon Blanc three times. The first harvest is for the flavour, the second and the third harvests are for the taste. The first harvest is an early harvest, approx. 10–15% earlier, to be able to catch the green flavours, green pepper kinds of flavours. The grapes are around 80 Oechsle. Then, during the second harvest, the majority of the fruit is harvested when it is perfectly ripe, (75% of the fruit at 92–95 Oechsle). We do cold maceration for 72 hours, to get the right taste. The last part is harvested only for the taste; here, we harvest the grapes overripe. We also focus on the mouth feel and we get more concentration by harvesting later.



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Cellar Handling The first and second harvests are fermented and matured in stainless steel. The last is partly in wood and in stainless steel. A little more wood gives some spiciness. In total, we put approx. 2% in the barrel. In the future, what is now in 500-litre barrels will go into 1000-litre barrels, The wine is matured on fine lees for 6 months in stainless steel, then we remove, blend and leave it for another 3 months in stainless steel before bottling. After the blending, we need another 1.5 months.

Store at 10–15°C. Can be stored for 10 years

Drinking temperature 10–12°C

Serving suggestion Vegetable dishes, white meat with spices, pasta, risotto with asparagus

Alcohol 11,92 % vol.

Unfermented sugar 3,2 g/L

Acid 5,89 g/L

Ph 3,28