



Strauss Chardonnay Gamlitzberg

Winery: Weingut Strauss
Category: Wine – Still - White
Grape Variety: Chardonnay
Region: Steinbach / Styria/ Austria
Vineyard: Gamlitzberg
Winery established: 1948
Feature: sustainable



Product Information

Soil: Very deep soil (15 meters), predominantly composed of sand, clay and shell lime inclusion.

Vinification: The grapes stay about 10 days longer on vine to get more aroma. Hand harvest, grape and single berry selection. Aged for 6 months in large temperature controlled Hungarian oak barrels.

Tasting Note: Luminous straw yellow with green reflexes, very pronounced bouquet, with aromas of mango, banana, caramel and fire stone, tied with a pleasant acidity over the palate and carried further into the long finish. This is fresh but comes with softened, slightly rounded, creamy edges. A clean-cut light-footed but full-fruited Chardonnay showing some lovely midpalate texture and lots of freshness.

Gamlitzberg: The Gamlitzberg is the largest single vineyard located in the cadastral community of Steinbach and most of it is cultivated by the Strauss winery. Due to the hilly landscape, hot days and cool nights in combination with slight winds blowing from the Koralpe mountain range, the substance of the Sauvignons and Chardonnays grown on this south-east site, are enormously challenging wines.

Alc: 13 %

RS: 3.1 g/l

Acidity: 5.3 g/l

Producer Information

The Strauss wine estate is located in Steinbach near Gamlitz where the large Gamlitzberg vineyard (the largest in southern Styria) dominates. The estate began in 1810 under the name “Shopper” with the Strauss name first appearing in regards to the estate in 1948. In 1948 Karl and Johanna Strauss took over the business. Their son Karl, who graduated from the Fruit and Wine Growing College in Silberberg with great distinction, carried on and currently Karl’s two sons Karl jun. and Gustav run the estate with their wives Sabine and Bettina. Karl jun. is a business graduate and is responsible for logistics and administration. Gustav, having studied at the college in Silberberg like his father, oversees the vineyards and winery. Gustav and his wife Bettina also run the Tscherne 18 winery and Inn.

The Strauss family farms 74 acres of vines which are predominately located on ideal south-facing slopes (Gamlitzberg and Steinbach/Hundsberg). All farming is done sustainably with no herbicides or insecticides used. Styria is a region where white wines dominate however not grüner veltliner. Instead, sauvignon blanc, chardonnay (morillon) gelber muskateller, welschriesling and pinot blanc (weissburgunder) are dominate. At the classic level fermentation takes place in stainless steel while at the reserve level large wood barrels as well as concrete eggs and amphora are used. Total production is roughly 250,000 bottles.