



Strauss Sauvignon Blanc Klassik Südsteiermark DAC

Winery: Weingut Strauss
Category: Wine – Still - White
Grape Variety: Sauvignon Blanc
Region: Steinbach / Styria/ Austria
Vineyards: Grape selection from various vineyards in the region
Winery established: 1948
Feature: sustainable



Product Information

Soil: Clay, sandy loam with lime included.

Exposure: South-East, South-West

Elevation: 350-450 meters (1,148 to 1,476 feet)

Age of Vines: Varied ages

Vinification: Hand harvest in the last week of September. Pre-fermentation: 24 hours cold maceration – it slows down the activity of the yeast to produce amazing flavors. Maceration: up to 2 weeks. Fermentation and ageing in temperature controlled stainless steel tanks.

Tasting Note A wonderful spicy, fresh nose, full of flavor, aromas of green pepper and elderberry, long finish with lively character and minerality on the palate

Alc: 12.0 %

RS: 1.8 g/l

Acidity: 6 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.