
Tscherne 18 Sauvignon Blanc Classic

Winery: Weingut Tscherne-Strauss
Category: Wine – Still - White
Grape Variety: Sauvignon Blanc
Region: Steinbach / Styria/ Austria
Vineyard: Hundsberg
Winery established: 2006 - origin in 1772
Feature: in organic transition



Product Information

Soil: 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.

Exposure: South-West to West

Altitude: 380-480 meters (1,247 – 1,575 feet)

Age of vines: varied

Vinification: Hand-harvest mid to end of September. Pre-fermentation: 24 hours cold maceration, which slows down the activity of the yeast to produce amazing flavors and aromas. Maceration: 4 weeks. Fermentation and ageing in temperature controlled stainless steel tanks.

Tasting Note: A wonderful fruity, fresh nose. On the palate full of flavor with aromas of spicy apples, quince and citrus fruits, finishing with a lively character and spicy aromas.

Alc: 12.5 % Vol.

RS: 1.5 g/l

Acidity: 6.0 g/l

Producer Information

The Tscherne winery and inn is a new/old project owned by the Strauss family and run by Bettina & Gustav Strauss. They have revitalized the original house and rebuilt the barn in an attempt to preserve the history of the property. The wines produced at Tscherne are done in the same manner as the Strauss winery in the sense of hand picking, sustainability in the vineyard (no pesticides & insecticides) and minimal intervention in the cellar. Where the wines differ is in the use of traditional 300lt, 600lt, and 1,200lt neutral barrels for aging.

Tscherne consists of roughly 20 acres of vines with total annual production of 60,000 bottles.

Along with the small inn there is “Achtzehner”, a modern interpretation of the South Styrian Buschenschank culture with high-quality wines, regional delicacies combined with a modern lounge ambience and a fantastic view of the surrounding vineyards.