
Weingut Tscherne 18 Sauvignon Blanc Ried Hundsberg DAC

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: sustainable
Awards: 93 Wine & Spirits (2018)



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. Hundsberg is one of the warmest vineyard sites in Styria.

Exposure: South-West to West

Elevation: 360-440 meters (1,181 – 1,444 feet)

Average age of vines: 30 years

Vinification: Hand-harvest mid-October. Pre-fermentation: 48 hours cold fermentation, which slows down the activity of the yeast to produce amazing flavors. 4 weeks maceration. Fermentation and ageing on its lees for 6 months in 1,200L barrels.

Tasting Note: Elegant and balanced with aromas of gooseberries, tropical yellow fruits and a delicate hint of buttery flavors, long finish, rich in finesse. Ageing potential 10+ years.

Alc: 13 % Vol.

RS: 2.5 g/l

Acidity: 5.5 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, Bettina & Gustav are currently building a "Buschenschank" or Heuriger - a small tavern with delicacies from the region.