



# HERRENHOF LAMPRECHT

ARTISAN HANDCRAFTED WINES

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## SAUVIGNON SILT & GRAVELS 2020

# //SB20



**Variety:** Sauvignon blanc

**Cru:** Buchertberg

a steep south-southeast facing slope

**Age of vines:** 3 and 15 years

**Closure:** screwcaps

**Soil:** tertiary sediments - sand,  
limy sandstone, silt

**Fermentation:** 24 hours skin contact, native  
yeasts fermentation in 300 liter oak barrels  
french, hungarian, styrian oak

**Aging:** half Startin-barrels

**Analysis:** 12,7 vol% 0,2 g/l RS 5,7g/l acidity

**Storage ability:** 2031+

**Serving temperature:** 11-12°C

**Filtration:** none

(please don't serve it too cool) Decant it!

Produced according to the rules of the  
HERRENHOF Charta.

Vegan wine



pls USE a  
BIG  
GLASS!

That is just Sauvignon Blanc as it  
grows here on the Buchertberg. The  
light weathered sandstone soils + a  
lot of silt and gravels bring you this  
brilliant and complex wine into your  
glass. Have fun with it!



Wine is natural health food.



*Gottfried Lamprecht*

The vintner: Gottfried Lamprecht