



HERRENHOF LAMPRECHT

ARTISAN HANDCRAFTED WINES

KONTAKT:

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SAUVIGNON SILT & GRAVELS 2021

// SB21



Variety: Sauvignon blanc

Cru: Buchertberg

a steep south-southeast facing slope

Age of vines: 4 and 17 years

Closure: screwcaps

Soil: tertiary sediments - sand,
limy sandstone, silt

Fermentation: native yeasts fermentation

Aging: half Startin-barrels

Analysis: 13,8 vol% 1,1 g/l RS 5,5g/l acidity

Storage ability: 2032+

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!

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.



Wine is natural health food.



Gottfried Lamprecht

The vintner: Gottfried Lamprecht