

GAMLITZ Sauvignon Blanc 2024



The sunny summer of 2024 allowed the grapes to ripen perfectly, resulting in a wine with elegant fruit and a fine structure. Its bouquet combines ripe yellow fruits, berries, Mediterranean herbs, and subtle spice notes like red pepper, and paprika. On the palate, it's vibrant, with smoky nuances, lively acidity, and a finely woven structure that leads to a smooth, balanced finish.

organic village wine

Alcohol	12,5 % Vol.
Residual sugar	1,8 g/l
Acid	5,5 g/l

Origin

The vines in Gamlitz thrive in warm, amphitheater-shaped vineyards with sandy, gravelly soils. This combination of soil and microclimate creates a distinctive aromatic profile, producing wines with ripe fruit, a juicy texture, and a well-rounded acidity on the palate.

RECOMMENDATION

Perfect with fish and seafood with south-east Asian flavours such as lime, chilli and coriander. Other good matches are salads, especially with seafood, asparagus, goats cheese, avocado or grilled red peppers. Also great with recipes that contain basil, coriander, rocket and mint.

AGING POTENTIAL 2024 - 2028

Vinification

We hand-picked the grapes in the last week of September, at a point of excellent flavour concentration. Following the harvest, fermentation was carried out primarily in stainless steel tanks, with approximately 25% of the wine fermented in large format oak vats. After fermentation the wine rested for eight months on fine lees.

SPECIAL FEATURES

To achieve the wine's distinctive flavor complexity, we harvest the grapes from six different parcels, each planted with vines ranging in age from 20 to 25 years.

AWARDS