

Schloss Ortenberg 2016 ein Sauvignon Blanc "Granit"

WineWise Code	GOR-SBG16
Country	Germany
Region	Baden - Ortenau
Color	White
Alcohol by Volume	12.5
Acidity	7.1
Residual Sugar	6.8
Closure	Screw-Top
Annual cases produced	900
Varieties	100% Sauvignon Blanc
Maceration Notes	Skin contact for 12 hours
Destemming	Complete
Fermentation vessel	Stainless Steel 100%
Fermentation duration	24 days
Aging method	Stainless Steel 100%
Filtered?	Yes
Fining agents	Gelatine
Yeast	Cultured
Lees Contact or Stirring	4 months
Malolactic	No
Added Sulfur	Yes, 40ppm
Soil Type(s)	Granite / Loess
Elevation (meters)	300
Vineyard Aspect	Southwest
Vine age (years)	15
Vine Yields hl/ha	55
Farming practices	Sustainable
Vine Training Notes	Guyot training
Grape Picking	Hand-harvested

Notes from the producer:

Sauvignon blanc is grown in the Ortenau since the year 1830. Formerly known as "White Bordeaux" it was planted only in the best vineyard sites. As the vines are not very resistend to heavy frost it never became a very popular grape variety. With climate change we have started to increase the plantings of Sauvignon blanc and today it is one of our Top 5 varieties with outstanding results.



WineWise Notes:

How to resist such a clarion Sauvignon call, both musky and green? We don't exactly "need" more Sauvignon in our range, but we could not find a single valid reason to leave this behind. It is astonishingly good and authentic.

The Ortenau is a distinct sub-region centered around the ancient mid-sized town of Offenburg. The predominant soil-types here are granitic, with high sandstone outcroppings and loess. This estate has a fascinating history dating back to 1300. It is one of a handful of great German estates, such as the Juliuspital in Franken and the Vereinigte Hospitien in the Mosel, that are publicly owned – in this case by the municipality of Offenburg. Run with fastidious care by the young and dynamic Matthias Wolf, the vineyards are cultivated sustainably (think feromonal interfeference instead of insecticides, organic fertilisation and composting). They were innovative in German terms by eliminating cork in 2004, and they offer employment to handicapped people in their vineyards. We have increased our range without exhausting anything like the possibilities here! Starting with the 2016 vintage, they also have snazzy new packaging that highlights the soil types.

