

# Polz 2017 Steirische Spiegel (Riesling - Sauvignon Blanc)

WineWise Code	APO-SSP17
Country	Austria
Region	Steiermark
Subregion	Südsteiermark
Color	White
Alcohol by Volume	12
Acidity	5.5
Residual Sugar	2.6
Closure	Screw-top
Annual cases produced	220
Varieties	70% Riesling, 30% Sauvignon Blanc
Maceration Notes	12 hours cold maceration
Destemming	Complete
Fermentation vessel	Stainless Steel
Aging method	Stainless Steel 100%
Aging duration (months)	6 months
Filtered?	Yes
Fining agents	None
Yeast	Cultured
Malolactic	No
Added Sulfur	Yes, 80 ppm
Vineyard Name	Südsteiermark
Soil Type(s)	Calcareous, Gravel, Loam
Elevation (meters)	350-450
Vine age (years)	10
Vine Yields hl/ha	45
Farming practices	Sustainable
Grape Picking	Hand-harvested

## Notes from the producer:

Our winery is situated in one of the best wine-growing locations in the Styria region of Austria. The geological nature of the soil, the many hours of sunshine and well-distributed rainfall are virtually ideal conditions for vinicultural purposes. However, the quality of the wine cannot be solely attributed to the favourable assistance of Mother Nature. Experience gathered over decades, the sustainability of thought and deed as well as uncompromisingly high quality standards are what turn a good harvest into a wine full of character. As such, our name Polz has stood for generations for a “terroir” that is cultivated almost exclusively by hand, thus enabling our produce to testify to our passionate commitment and loving attention to detail.



## WineWise Notes:

This wine is quite simply one of the most ridiculous bargains in the history of Austrian wine. Riesling is not a big thing in Steiermark, but Polz has a small area planted to it in their best sites of Grassnitzberg and Hochgrassnitzberg, where it thrives on the limestone-rich soils. The class asserts itself spectacularly, while the idea of blending in Sauvignon Blanc is simply inspired, the two varieties melding seamlessly and unexpectedly. Overall, the wine is tender and snappy, with a cool green tone and quince fruit.

If you have a long memory, you will recall that this iconic estate was part of Terry Theise's opening Austrian portfolio. We were therefore delighted when the brothers Erich and Walter Polz approached us to see if we would be interested in resuming relations, since we had nothing but positive recollections of our earlier co-operation. Styrian wines sell with the utmost of ease on the Austrian market, but have not done as well in America, perhaps because they compete so directly with other countries practising the “international” varieties, often at lower prices. So credit our farsighted friends for consciously offering us their wines at extremely competitive prices. The quality is unimpeachable across the range, from the entry-level Steirische Spiegel range to the trophies emanating from their celebrated single sites of Hochgrassnitzberg and Obegg. Styria is joining the DAC system soon, which is going to bring with it some very interesting changes to how the wines are categorized and sold. Young Christoph Polz, who has been making the wines now for the last several years, seems exceptionally well qualified to face the many challenges this and other developments will present him with. Our initial selection of wines is designed to showcase Polz's mastery of Sauvignon, as well as showing off a couple of their other tricks.