

Polz 2019 Gelber Muskateller DAC (Südsteiermark)

WineWise Code	APO-GMK19
Country	Austria
Alcohol by Volume	12
Acidity	6.2
Residual Sugar	3.5
Closure	Screw-top
Annual cases produced	2500
Varieties	Gelber Muskateller 100%
Maceration Notes	10 hours cold maceration
Pumpover or Punchdown?	no
Destemming	complete
Fermentation vessel	Stainless Steel
Fermentation duration	3 weeks
Aging method	Stainless Steel
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
Elevation (meters)	350-450
Vine age (years)	15-20
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.

Erich & Walter took over in the mid 80's. In 1994 they were the founding members of STK. STK-Steirische Terroir & Klassik Weingüter- is a free association of today 12 estates that have committed themselves to our region-specific wine culture and to outstanding quality. The STK seal is a protected trademark and guarantees for Styrian wines of the highest quality level.



WineWise Notes:

A lot of thought goes into this wine. Muskateller is a tricky variety in the vineyard, due to its large, tightly compressed bunches and their resultant tendency to rot. Christoph's solution is to cut the bunches in half in June to increase aeration and reduce the yields. He also likes to macerate the juice overnight on the skins, which lends a welcome note of asperity to the overwhelmingly lovely and typical Muscat aromas and slightly minty fruit. This hits the heights in 2019. The finish is long and salty.

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 Hochgrasnitzberg 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.