
FRANZ GOJER SAUVIGNON 'KARNEID'



Region: Alto Adige, Italy

Appellation: Südtiroler Sauvignon DOC

Vineyard Site: Karneid

Grapes: 100% Sauvignon (Blanc)

Farming: Sustainable

Age of vines: Planted in 2009

Altitude, Aspect, & Soil Type: 600 M, W Facing, Loamy sand

Typical Harvest Time: First half of September

Maceration & Fermentation: 10 hours maceration, controlled low temperature fermentation in 70% stainless steel/30% tonneaux with selected yeasts

Aging: Aged in 70% stainless steel & 30% barrique and tonneaux (30% new) for 8 months, 7 months on the lees

Finishing: Sterile Filtered

Production: 4,000 bottles annually

Notes from Oliver:

Gojer's estate, Glögglhof, is right in the middle of the St. Magdalena hill, a perfect amphitheater just North-East of the city of Bolzano. Franz, the 5th generation to make wine at Glögglhof, is one of the 'gang of four,' a group of fine small producers from the Alto Adige who share a philosophy of winemaking: very expressive, very typical, very well-made wines.

Karneid, the vineyard site, is a high-altitude plot on the other side of the valley from the winery. Classic Alto Adige Sauvignon flavors, a combination of grapefruit, white peach, and distinct green herbal flavors. Terrific crisp acidity but very mouth-filling too. An excellent seafood wine. This region is one of the world's best places for the Sauvignon grape, and this is a perfect example.