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## Sauvignon blanc Auslese 2003

Weingut Sepp Moser, Rohrendorf  
Wine region Kremstal

**Grape variety:** 100% Sauvignon blanc, no botrytis

**Vineyard site:** Kremser Gebling, western part of the bigger Gebling vineyard site

**Soil:** Loess (rich in lime)

**Harvesting date:** beginning November

**Grape processing:** mashing of whole bunches and 15 hours of maceration before pressing

**Fermentation:** 40% in stainless steel, 60% in 500-lt.-Allier-oak-casks

**Maturing:** 40% in stainless steel, 60% for 7 months on the lees in the casks

**Bottling:** July 2004

**Alcohol:** 12.6 %vol.

**Acidity:** 5 g/l.

**Residual sugar:** 75.4 g/l.

**Characteristic:** bright yellow colour, in nose elder-blossom and black tee; despite its sweetness the wine works very elegant and lively on the palate; long and elegant finish

**Food matching:** dessert wine; liver with onions; pâtés

**Potential:** 2015