



---

## Sauvignon blanc “Ohne Sanctus” 2004

Weingut Sepp Moser, Rohrendorf  
Wine region Kremstal

**The history:** As we planned harvesting the Sauvignon-grapes of the Gebling-vineyard mid of November we didn't count with that enormous concentration of sugar that was in fact a Beerenauslese-category (25,5° KMW/127°Oe). So it happened that we didn't inform the cellar inspector to verify it as a noble sweet wine and for the law it's only “Qualitätswein” – sweet table wine. The name “Ohne Sanctus” means “Without benediction”.

**Vineyard site:** Kremser Gebling

**Soil:** Loess

**Harvesting date:** November 18<sup>th</sup>

**Grape processing:** crushing and skin maceration for 15 hours

**Fermentation:** 50% in stainless steel, 50% in 500-lt.-casks of Ybbstaler Eiche (Austrian oak)

**Aging:** 50% in stainless steel, 50% in wooden casks with 7 months lees-contact; no malolactic fermentation

**Bottling:** April 2004

**Alcohol:** 14.3 %vol.

**Acidity:** 7.2 g/l.

**Residual sugar:** 75.5 g /l.

**Characteristic:** bright yellow, elder-blossom in nose: voluminous and very komplex on the palate; shows a good balance between power and elegance; never ending aftertaste

**Food matching:** medium-sweet dry cakes; Sorbets

**Potential:** 2025