

# Polz 2017 Sauvignon Blanc Ried Czamillonberg "Czamilla" (Steiermark)

WineWise Code	APO-SBC17
Country	Austria
Region	Südsteiermark
Subregion	Steiermark
Color	White
Alcohol by Volume	13
Acidity	5.7
Residual Sugar	1.3
Closure	Screw-top
Annual cases produced	590
Varieties	100% Sauvignon Blanc
Maceration Notes	6 hours
Destemming	Complete
Fermentation vessel	Stainless Steel
Aging method	Cask 100%
Aging duration (months)	6 months
Filtered?	Yes
Fining agents	Bentonite
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	Yes, 8 mg/L
Vineyard Name	Czamillonberg
Soil Type(s)	Calcareous, Loam
Elevation (meters)	350
Vineyard Aspect	Southeast
Vine age (years)	25
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 viticultural 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:

From another top cru in Leutschach, this offers a more voluptuous expression of Sauvignon, with overt but unexaggerated melon tones. Fermented in large used wood, it has plenty of room to grow.

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.