

# Polz 2023 Sauvignon Blanc DAC

WineWise Code	APO-SBK23
Country	Austria
Region	Südsteiermark
Color/Style	White
De-stemming %	Complete
Fermentation vessel	Stainless steel
Additional fermentation notes:	Maceration: 10 hours Fermentation duration: 3 weeks
Aging Vessel	100% Stainless Steel
Aging duration	6 months
Filtered?	Yes
Fining Agent	None
Malolactic conversion	No
Additional maturation details:	Lees contact: 6 months
Added sulfur	Yes, 8 mg/L
Varieties	Sauvignon Blanc
pH	3.09
Residual sugar	1.1
ABV	12.5
Acidity	6.8 Tartaric
Closure type	Screw-cap/ Stelvin
Annual production	6500 cases
Primary vineyard name:	Südsteiermark
Soil types	Calcareous, Gravel, Loam
Elevation	340-350
Vine age	5-15
Vine yields	45 hl/ha
Farming Practices	Certified sustainable
Harvest method	Manual harvest

## WineWise Notes on Producer:

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 family 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.

Polz has grown to a quite considerable size over the years. The core estate in Spielfeld sits quite literally on the Slovenian border, and offers as dramatic a picture as can be imagined, with its intersecting patchwork of vineyards trained at different angles across the steep folds of this verdant landscape. Because rainfall is so heavy in this region, grass and other cover crops are allowed to freely grow in all the rows, both to encourage competition and to fix the soil against erosion.

Styria has now joined the DAC system, 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. He and his younger brother Erich have now taken over the direction of the estate.

## Producer Notes:

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:

While Welschriesling is the most planted variety in Steiermark as a whole, Sauvignon has always been Polz's calling card, and was largely responsible both for their and the region's high reputation. This wine is a blend from their various holdings and showcases admirably the Styrian genius for recognizable but not overt Sauvignon expression. As such, it can hold its own against the its peers from the Loire and New Zealand.

