

# Polz 2021 Weissburgunder DAC (Südsteiermark)

WineWise Code	APO-WBK21
Country	Austria
Region	Südsteiermark
Color/Style	White
Farming Practices	Sustainable
Varieties	Weissburgunder
ABV	12
Residual Sugar	3.4
Acidity	5.7
Closure	Screw-top
Case Size	12x750
Pricing	Discountable
Pumpover/Punchdown	No
Destemming	Whole Cluster
Fermentation Vessel	Stainless Steel
Fermentation Duration	3 weeks
Aging Method	Stainless Steel
Aging Duration (months)	6 months
Filtered	Yes
Fining Agents	None
Yeast	Cultured
Lees Contact/Stirring	6 months
Malolactic	No
Added Sulfur	Yes, 70 mg/L
Vineyard Name	Südsteiermark
Soil Type	Calcareous, Gravel, Loam
Elevation (meters)	350-450
Vine Age	15-May
Yields (hl/ha)	45
Picking	Hand-harvested
Annual Production	4100

## 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.

Erich & Walter took over in the mid 80's. In 1994 they were the founding members of STK. STK-Steirische Terroir & Klassik Weingüter- is a free association of today 12 estates that have committed themselves to our region-specific wine culture and to outstanding quality. The STK seal is a protected trademark and guarantees for Styrian wines of the highest quality level.



## WineWise Notes:

There is a quiet authority to this wine, which avoids all ostentation and excess. The limestone soils suit this variety perfectly, and lend the wine an intriguing smokiness. An electric attack leads to a medium-bodied palate replete with juicy fruit and wet-stone minerality.

