



WEINGUT ANNO 1803

**WOHLMUTH®**

100% handcrafted wines form the basis of the high-quality products from the House of Wohlmuth. Year after year every single operation is performed by experienced hands. From pruning to picking – hand in hand with nature.

## Steirischer Panther 2017

Variety	Blend of Sauvignon Blanc, Gelber Muskateller, Pinot Gris,
Region	Südsteiermark
Soil	paleozoic slate
Vinification	Selective hand picked grapes from different slate vineyards. Maceration time of 3-6 hours, temperature controlled fermentation around 20°C in stainless steel tanks and afterwards batonage for several months
Alcohol	12 vol. %
Residual Sugar	Dry
Drinking Temperature	~ 12°C
Description	Green apple, fresh, sinewy, quaffing – 6-time summer wine winner
Food Pairings	Solely as an aperitif Tuscan bread salad Smoked goose breast
Contains sulfites	



Wine Estate Wohlmuth | Fresing 24, 8441 Kitzreck im Sausal  
Phone: +43 3456 2303 | Fax: +43 3456 2121 | wein@wohlmuth.at