



MÜLLER

SEIT 1936

SAUVIGNON BLANC

HOFWERK

2025

Classic Sauvignon Blanc! This wine is pure aroma—blackcurrant, green bell pepper. Refined and mineral. True to the variety, which takes center stage in our Hofwerk wines.

ORIGIN AND TERROIR

The grapes originate from vineyards surrounding our estate. The vines grow on soils of gravel, conglomerate, and, in part, loess, which provide excellent drainage and precise minerality. The combination of warm days and cool nights enhances the aromatic intensity, freshness, and vibrancy of the Sauvignon Blanc. The result is a clear, elegant wine with fine structure and pronounced varietal character.

VINIFICATION

The grapes were selectively harvested and gently pressed after a few hours of maceration. Even the must showed typical aromas of green bell pepper and blackcurrant. Temperature-controlled fermentation in stainless steel tanks preserved the fresh fruit aromas to their fullest.

TASTING NOTES

Bright green-yellow. The nose shows aromas of blackcurrant and green bell pepper. On the palate, subtle notes of currant and a hint of nettle emerge. The wine is straightforward and compact, with lively fruit, clear structure, and a fresh, approachable, and aromatic character.

FOOD AND DRINK RECOMMENDATIONS

This Sauvignon Blanc pairs beautifully with all pasta dishes, especially those with pesto, as well as light fish preparations. Thanks to its fresh aromatics, it is also an ideal match for sushi, maki, and other delicate Asian cuisine. Equally enjoyable on its own, it is a refreshing delight.



Quality Level	Qualitätswein
Origin	Niederösterreich
Grape Variety	Sauvignon Blanc
Alcohol	12,0 %vol
Residual Sugar	1,6 g/l - dry
Acidity	6,6 g/l
Maturing Potential	2-3 years
Drinking Temp.	6-8°C

