

WINEMAKER:

FOUNDED:

COUNTRY:

REGION:

Austria

Styria

Souvignier Gris 'My Dirty Siva'

Kobatl

VARIETY:

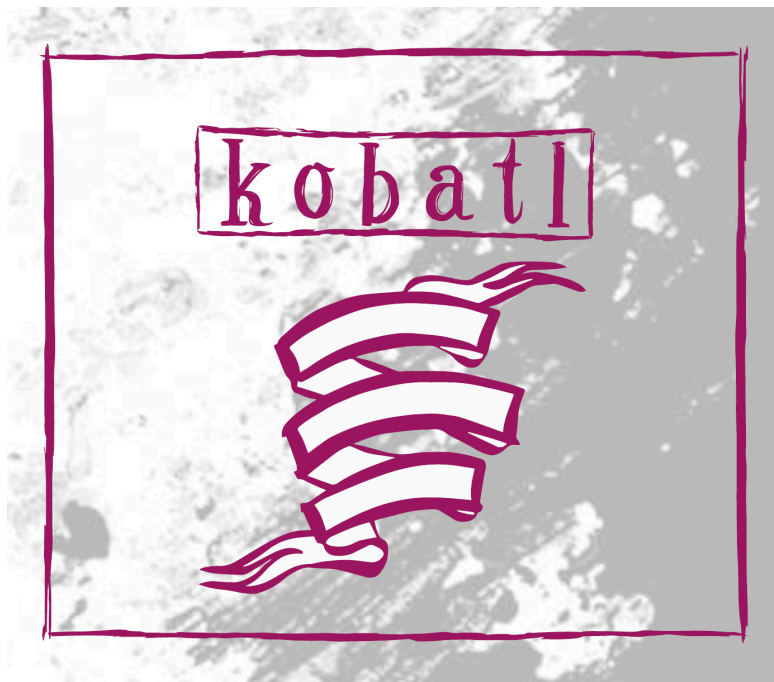
Souvignier Gris

FARMING:

Organic

APPELLATION

Vulkanland



WINEMAKING & VINEYARD

Organic. 100% Souvignier Gris grown on intense soils of weathered volcanic rock and genuine black basalt (from which the appellation of Vulkanland takes its name). Hand-harvested and cold macerated for 36 hours before ferment. Fermented spontaneously in a combination of 225-500L neutral barrels. The wine is aged in those same vessels on full lees for one year, then racked to the fine lees, blended and aged an additional nine months in stainless steel. Bottled unfined and unfiltered with 8ppm SO2 addition. 'Dirty Siva' may very well become winemaker Michl Gingl's signature bottling: in 2022 there are white flowers, spring herbs, chive, with a palate full of fine detail and Kobatl's hallmark power. There's also gentle reduction here, part of Michl's winemaking style, that handily references the Loire and, yes, Burgundy. If you want to start with any wine from Kobatl, this Souvignier Gris might be the one.