



THOMAS
MÜLLER
OSWALD

SAUVIGNON BLANC DRY

Vintage

2025

ORIGIN

Some of our Sauvignon Blanc vines thrive on natural porphyry soils around Siefersheim. The cool location allows for a long ripening period, bringing out vibrant flavours and a refined acidity. Other vines are planted in warmer limestone sites, which impart a subtle, exotic character. We harvest our Sauvignon Blanc in multiple stages—some slightly earlier, and most as late as possible—to achieve a harmonious balance between exotic and vegetal notes

VITICULTURE

All our vineyards are cultivated organically and in a way that conserves resources. We are deeply immersed in the matter of organic viticulture through creating compost, sowing various plants in the vineyard and utilizing our ecological handicraft.

CELLAR

We harvest our Sauvignon Blanc in several stages to capture a range of flavours. Selective hand-picking of the early batches, combined with extended standing times—partly with stalks and under reductive conditions—ensures maximum flavour extraction and a firm, satisfying grip on the palate. The old vaulted cellar is the retreat for our wines. The clocks tick down below somewhat slower because it takes time to develop true character. Our wines are stored on the lees until bottling.

All our wines are vegan.

TASTING NOTES

Our Sauvignon Blanc estate wine is marked by characteristic vegetal notes that harmoniously blend with vibrant yellow fruit aromas. It offers a delightful bouquet of pineapple, elderflower, and lime. This long-lasting wine is fresh and fruity, with a smooth flow that invites another sip. Some of our Sauvignon Blanc vines grow on the sparse porphyry soils around Siefersheim, where the cool climate ensures a prolonged ripening period, enhancing both flavour and fine acidity.

FOOD PAIRING

Sauvignon Blanc pairs beautifully with spicy and flavorful dishes. It complements a rich butter chicken served with warm naan, as well as an aromatic lentil salad with roasted almonds, ground cumin, fresh herbs, and creamy feta cheese.

ANALYSIS

5,9 g/l residual sugar. 7,3 g/l acidity . 12,5 vol% alcohol . contains sulphites