

2024 Sabotage

Gönc Winery | Štajerska, Slovenia

Blaufränkisch is a hard grape to grow well, and Peter planted it on the gravelly part of his vineyard, where conditions are tough on the vine and the yields come in low. The fruit that survives is concentrated, and the wine keeps that intensity: dark, a little feral.

VINTAGE

2024 was warm and long in Štajerska. A mild spring brought even budbreak and steady canopy growth. Summer ran warm with strong sunshine, offset by cool nights that held acidity and aromatic definition. Occasional rain kept the vines in balance without pressuring fruit health. Low yields and an extended ripening period gave concentrated fruit, picked under stable conditions.

TERROIR

Gönc's vineyards sit outside Ptuj, the oldest town in Slovenia, in the Štajerska wine region of the northeast. The Blaufränkisch comes off a gravelly section of the estate, where harder conditions drop yields and concentrate the fruit. Vines run 20 to 55 years old, planted at 4,000 vines per hectare on sandy, marl-rich soils and trained to single Guyot. Elevation ranges from roughly 820 to 1,300 feet. The continental climate, with warm summers, cold winters, and a wide swing between day and night temperatures, sets ripe fruit against the mineral acidity that marks this corner of Slovenia.

WINEMAKING

Hand-harvested in late September. Fermentation takes place in open stainless steel at 18 to 20°C (64 to 68°F) over ten days, with maceration on the skins. The wine completes malolactic fermentation, then ages fifteen months in French oak before two months in bottle ahead of release.



TASTING NOTES

Deep ruby with violet reflections. Blueberry, blackberry, and sour cherry over black pepper, wild herbs, and blue flowers. Intense and structured, with rugged tannins and a raw edge, finishing long on Middle Eastern spice, smoke, and crushed stone.

FOOD PAIRING

Braised beef • Grilled meats • Duck • Mushroom dishes
Pizza • Aged cheeses • Lightly spiced and Indian-inspired dishes

serving temp
54–61°F

varietals 100% Blaufränkisch

farming Sustainable

alcohol 12%

residual sugar 1.5 g/L

pH 3.42

acidity 5.96 g/L

SO₂ 48 ppm

fermentation Stainless steel, 10 days, 64 to 68°F

