



LATE HARVEST 2008

Appellation: Štajerska Slovenija (cool climate white wine region in eastern Slovenia on the Croatian border).

Varietal: Welschriesling.

Availability: 300 cases 12 x 75cl bottles.

Vineyards: Selected sites in the Litmerk and Ivanjkovci communes in the hills behind Ormoz. 30 years old vines partly on terraces.

Soils: calcareous base rock with light clay/sand soil on marl.

Cultivation: Vines were pruned using single guyot to ensure optimal sun exposure for fruit and foliage. Sustainable viticulture is practiced under the integrated system monitored by IPGV. Grapes were hand-picked.

Winery: Well equipped, small modern winery was set up by Verus Vineyards Ltd. This company was founded in May 2007 by Božidar Grabovac, Rajko Žličar and Danilo Šnajder. Winery capacity is 80.000 litres.

Analysis:

Alcohol:	12 % vol.
Residual sugar:	36 g/l
pH:	3,59
TA:	6,35 g/l

2008 Vintage: The vintage was slightly colder than average. There were many hail storms - luckily not lethal for us. Careful work in the vineyard, sufficient water supply in the soil and moderate temperatures during ripening season, followed by dry windy autumn, created and preserved plentiful natural varietal cool climate aromas in the grapes. Wines tastes therefore fresh and pleasant.

Winemaking: We harvested our Late harvest Welschriesling on 26th of October. Only perfectly clean overripe grapes with 20% of botrytis were picked. The grapes were then handled in protective technology fashion. Quick pressing, three weeks' fermentation in stainless steel tanks at under 15°C followed by gentle filtration and bottling.

Taste: Dried apricots, stone fruits and botrytis notes are present on the nose. On the palate lively acid gives with residual sugar perfect match with foie gras but also with all sorts of non chocolate pastries: sour fruit (apple, cherries, apricot), caramel, cheese, vanilla and walnut.

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