



RIESLING 2010

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

Varietal: Rhein Riesling (Renski Rizling).

Availability: 570 cases 12 x 75cl bottles.

Vineyards: Selected sites in the Jeruzalem, Kog, Strezetina and Ivanjkovci slopes and communes in the hills behind the town of Ormož. Partly on terraces.

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

Cultivation: Vines were pruned and trained using single Guyot to ensure optimal sun exposure to fruit and foliage. Sustainable viticulture is practiced under the integrated system monitored by IPGV. Hand picked grapes.

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:	13 % vol.
Residual sugar:	8,6 g/l
pH:	3,23
TA:	7,96 g/l

2010 Vintage: Moderate winter with unusually warm February. Later cold weather came and lasted till end of April. Vegetation started later and flowering began on 4th of June. May and June were very rainy which resulted in strong growth. Summer was hot and humid which resulted that some parcels were attacked by diseases. August wasn't hot and September was rather cold and humid. Daily temperatures were mostly below 15° C. Ripening of the grapes was very slow. We suffered significant loss of the crop due to bad weather and strong selection of unripe grapes. Good thing about this harvest was certainly the fact that ripening was slow and that all grapes delivered to the cellar were naturally cold. After all ups and downs this could be a winning combination of vintage 2010 charming wines with good aromatic structure and great purity.

Winemaking: We harvested Riesling on 30th of September and 1st and 2nd of October. Only clean, perfectly ripe grapes were picked into small 12 kilo perforated crates. The grapes were gently handled with minimum air contact of must, juice and wine. The juice was fermented in stainless steel tanks over three weeks at under 15° C. The wine was carefully racked, filtered and bottled.

Taste: Despite its lovely youthful Riesling character, the wine is already showing great potential. It is developing an intense lime zest and peach varietal bouquet with hints of basil perfume which follows through to the palate showing length and elegance with a lively, crisp style and beautiful balance.

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