



VERUS
vineyards

FURMINT



FURMINT 2015

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

Varietal: Šipon (also known as: Furmint)

Vineyards: The grapes came from selected sites in the Ivanjkovci, Strezetina and Brebrovnik, Jeruzalem and Kog slopes and communes

Soils: light clay/sand soil on marl.

Cultivation: Vines are planted in rows running down hill and were pruned and trained using single guyot to ensure optimal sun exposure to foliage and fruit. 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 ŽliĐar and Danilo Đnajder. Winery capacity is 130.000 litres.

Analysis:

Alcohol:	13,2 % vol.
Residual sugar:	5,2 g/l
pH:	3,14
TA:	6,81 g/l

2015 Vintage: January was warm. There were some days with the average temperature above 8°C. February was colder but there were no extreme low temperatures. April temperatures grew warm rapidly and bursting started soon. Because of dry and relatively cold weather bursting was held slowly. Flowering started on May the 31th which is few days earlier than long-term average. Summer was hot and accompanied with enough of precipitation. August hot and windy weather accelerated ripening which caused that on southern sites harvest had to be done earlier. Harvest started on September the 2nd. The weather during the harvest was nice and very warm. Health condition of the grapes and ripeness were perfect. There were some rainy days at the end of September which interrupted the harvesting but the majority of the grapes were already under the roof. The harvest ended in the first days of October. With the right harvest timing we were able to keep the natural acid and aromatics. Due to moderate crop the wines of vintage 2015 have nice concentration and richness of the flavour.

Winemaking: We harvested Furmint on 22nd, 23th, 28th of September and 2nd of October. Cold grapes were harvested into small 12 kilo perforated bins. Perfectly ripe healthy grapes were quickly and gently pressed. A small proportion of pressed juice was added into the blend which was racked to barrels. Each step of handling was made with minimum air contact. 3 weeks fermentation in stainless steel tanks below 15°C. 10 % of the wine was barrel fermented - 3 years old Seguin Moreau French 225 litre barriques - and left on fine lees for four months. Gentle filtration without fining, followed by early bottling in February 2016.

Taste: Fragrant grass, apple, and peach on the nose. Lively acid is nicely balanced on the palate. This noble wine shows delicate but unusually persistent flavour ideally served with classic fish and oysters.