



FURMINT 2014

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

Varietal: Šipon (also known as: Furmint)

Availability: 570 cases 12 x 75cl bottles

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 Žličar and Danilo Šnajder. Winery capacity is 110.000 litres.

Analysis: Alcohol: 12 % vol.
Residual sugar: 5,5 g/l
pH: 3,25
TA: 6,9 g/l

2014 Vintage: Most of the winter weather was mild and without snow. At the end of January freezing rain paralyzed whole of Slovenia for 10 days, luckily with no serious damages in our vineyards. Warm spring weather followed and the bursting of vines was early. Flowering started on 27th of May with some rainy periods. Summer months were unusually cold and rainy with July and August recording rainfalls above average. Dry and windy weather was expected for late summer but September has recorded 212 mm of rainfall.

We started with the harvest on 17th of September. The picking the grapes required a lot of patience and precision. We have trained our team of grape pickers to select only the ripe and healthy fruit. The quality of grapes, which came to the winery, was excellent, though the yield loss was unfortunately huge i.e. between 40% and 70 %. As a result of cold and prolonged ripening time, the varietal expression and flavour concentration of our 2014 wines are great and beautiful.

Winemaking: We harvested the Furmint on 30th of September, as well as on 1st and 2nd October. Cold grapes were harvested into small 12-kg 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 a minimum of air contact. 3-week fermentation in stainless steel tanks at below 15°C. 10% of the wine was barrel fermented i.e. 3 year-old Seguin Moreau French 225 litre barriques, and left on fine lees for four months. Gentle filtration without fining, followed by early bottling in March.

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.

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