



FURMINT 2013

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

Varietal: Šipon (also known as: Furmint)

Availability: 1180 cases 12 x 75cl bottles

Vineyards: The grapes came from selected sites on the Ivanjkovci, Strezetina and Brebrovnik 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. Yield per vine was 1,8 kg.

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:	12,96 % vol.
Residual sugar:	5,1 g/l
pH:	3,14
TA:	6,96 g/l

2013 Vintage: The vintage was marked by a very long and cold winter with frequent snow days. Cold morning winter temperatures of 0°C continued until mid April. Thereupon, the daily temperatures grew up to 25°C. The weather in May and June was moderately warm and wet. The vine flowering began on June the 7th. In the beginning of July the vine's growth pace lagged one week behind if compared to the average vintage growth pace. Hot weather prevailed from late July until mid August with temperatures exceeding 37°C. Water supply was sufficient and the vine growth was intense. The daily temperatures declined in the second half of August and enabled grapes ripening during cold nights. The harvest was accompanied by cold and windy weather with occasional showers. The 8th of September saw the start of the harvest.

Winemaking: Furmint was harvested on 26th September and 2nd and 31st October. Cold grapes were picked 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 minimum air contact. 3 weeks fermentation in stainless steel tanks at below 15°C. 10 % of the wine was barrel fermented - new Seguin Moreau French 225 litre barriques - and the rest 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. The 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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