



## FURMINT



## FURMINT 2016

**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 Jeruzalem, Ivanjkovci, Strezetina, Brebrovnik 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 130.000 litres.

**Analysis:** Alcohol: 13,25 % vol.  
Residual sugar: 4,5 g/l  
pH: 3,2  
TA: 7,121 g/l

**2016 Vintage:** The cold January, when temperatures were most of the time below zero, was followed by an above-average warm February, March and April. Bud bursting started a bit earlier, which brings always along the risk of spring frost. By the end of April, when the offshoot already developed 4-5 leaves, the climate experienced a sharp cool down. As of 26<sup>th</sup> April the temperatures have fallen below zero on lower areas, in valleys they were recorded up to -4°C. In addition, 10 cm of snow has fallen the day after. What followed were three days of great uncertainty. Some more snow, a bit low temperatures and we could have lost the entire harvest. The vines recovered after a few days and the growth continued in its normal pace. The blooming started on 2<sup>nd</sup> June and progressed without any problems. The vineyards in Ivanjkovci and Jeruzalem were hit by hail on 6<sup>th</sup> July but the grapes remained unharmed. The summer was relatively cold and the ripening was slowed down. The end of August experienced a sunny and dry weather and the harvest started on 9<sup>th</sup> September. Due to fine weather no major problems occurred and the harvest ended on 6<sup>th</sup> October with the Furmint vineyard in Jeruzalem. Vintage 2016 was truly dramatic. We have survived the spring frost and hail without major consequences and produced grapes that fully meet our high-set measures.

**Winemaking:** We harvested Furmint on 29<sup>th</sup> of September and 6<sup>th</sup> of October. Cold grapes were harvested into small 12 kg perforated bins. Perfectly ripe healthy grapes were quickly and gently pressed. For the main blend we were using free run juice and a small proportion of pressed juice. Each step of handling was made with minimum air contact. Fermentation lasted for 3 weeks in stainless steel tanks at the temperature 15° - 20° C. A proportion of 10% of the wine was barrel fermented in 2-3 years old Seguin Moreau French 225 litre barriques - and left on fine lees for four months. Gentle filtration without fining followed. Bottling was made in February.

**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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