



## FURMINT 2008

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

**Varietal:** Šipon (also known as: Furmint).

**Availability:** 600 cases 12 x 75cl bottles.

**Vineyards:** South east facing vertical single vineyard in the Ivanjkovci commune.

**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 2,5 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 80.000 litres.

**Analysis:** Alcohol: 12,5 % vol.  
Residual sugar: 5,1 g/l  
pH: 3,39  
TA: 7,51 g/l

**2008 Vintage:** The vintage was slightly colder than average. There were many hail storms - luckily not lethal for us. Careful work in the vineyard, sufficient water supply in the soil and moderate temperatures during ripening season, followed by dry windy autumn, created and preserved plentiful natural varietal cool climate aromas in the grapes. Wines tastes therefore fresh and pleasant.

**Kletarjenje:** We harvested Šipon on 23rd and 24th 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. 15% of the wine was barrel fermented - new 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. Stone fruit combined with gentle oak and lively acid are 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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