



FURMINT



## VINTAGE 2009

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

**Varietal:** Šipon (synonym: Furmint)

**Availability:** 900 cases 12 x 75cl bottles

**Vineyards:** South east facing vertical vineyard in the Ivanjkovci and west facing Strezetina commune.

**Soils:** Light clay/sand soil on marl

**Cultivation:** Vines are planted in rows running down hill and single guyot pruned and trained for optimal sun exposure to foliage and fruit. Sustainable viticulture is practiced under the integrated system monitored by IPGV controlled by Institute Kon-Cert. Hand picked grapes. Yield per vine was held to under 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:	5,5 g/l
pH:	3,27
TA:	6,95 g/l

**2009 Vintage:** Cold winter weather with daily temperatures around 5° C lasted till end of April. From moderate spring temperatures we jumped into warm-hot May weather with daily temperatures above 25° C. Vegetation in the vineyard started very intensive. Flowering began on 22nd of May. This is one week earlier than average. Immediately after flowering a period of cold and rainy weather started. At the beginning of this period we suffered two serious hail storms. Luckily apart from a few local vineyards, ours weren't damaged seriously. We had very warm, dry and sunny August and beginning of September. Ripening of the grapes was very fast. Due to hail damages and cold rainy weather during flowering time the crop was lower 20 - 40%.The grapes at the harvest were of very good health condition and of very good aroma concentration.

**Winemaking:** We harvested Šipon on 4th and 7th 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 150° 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.