



FURMINT 2010

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

Varietal: Šipon (also known as: Furmint).

Availability: 1.150 cases 12 x 75cl bottles.

Vineyards: The grapes came from selected sites in the Ivanjkovci, Strezetina, Kajžar, 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. 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 80.000 litres.

Analysis:

Alcohol:	12 % vol.
Residual sugar:	6,8 g/l
pH:	3,37
TA:	7,81 g/l

2010 Vintage: Moderate winter with unusually warm February. Later cold weather came and lasted till end of April. Vegetation started later and flowering began on 4th of June. May and June were very rainy which resulted in strong growth. Summer was hot and humid which resulted that some parcels were attacked by diseases. August wasn't hot and September was rather cold and humid. Daily temperatures were mostly below 15° C. Ripening of the grapes was very slow. We suffered significant loss of the crop due to bad weather and strong selection of unripe grapes. Good thing about this harvest was certainly the fact that ripening was slow and that all grapes delivered to the cellar were naturally cold. After all ups and downs this could be a winning combination of vintage 2010 charming wines with good aromatic structure and great purity.

Winemaking: We harvested Šipon on 5th, 11th, 12th and 14th 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. 10 % 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. 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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