



PINOT GRIS 2015

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

Varietal: Pinot Gris (Pinot Grigio, Sivi Pinot)

Vineyards: Vertical sites: Jeruzalem, Mali Kog, Litmerk, RuneĐ, Cerovec and RadomeršĐak. The vineyards are perfect combination of open and wind exposed east-south and south-west sites which restrict direct sun exposure and over-heating of the grapes during the ripening season. This ensures optimum development and preserves natural varietal aromas.

Soils: Calcareous base rock with clay/sand soil on marl mostly at steep sites, with clay dominating in the Mali Kog vineyard.

Cultivation: The vines were pruned and trained using single guyot to ensure optimal sun exposure to foliage and fruit. Sustainable viticulture is practiced. Handpicked 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 ŽilĐar and Danilo Đnajder. Winery capacity is 130.000 litres.

Analysis:

Alcohol:	13,3 % vol.
Residual sugar:	3,6 g/l
pH:	3,23
TA:	5,86 g/l

2015 Vintage: January was warm. There were some days with the average temperature above 8°C. February was colder but there were no extreme low temperatures. April temperatures grew warm rapidly and bursting started soon. Because of dry and relatively cold weather bursting was held slowly. Flowering started on May the 31th which is few days earlier than long-term average. Summer was hot and accompanied with enough of precipitation. August hot and windy weather accelerated ripening which caused that on southern sites harvest had to be done earlier. Harvest started on September the 2nd. The weather during the harvest was nice and very warm. Health condition of the grapes and ripeness were perfect. There were some rainy days at the end of September which interrupted the harvesting but the majority of the grapes were already under the roof. The harvest ended in the first days of October. With the right harvest timing we were able to keep the natural acid and aromatics. Due to moderate crop the wines of vintage 2015 have nice concentration and richness of the flavour.

Winemaking: We harvested Pinot Gris on 7th, 8th and 12th of September. Only clean, perfectly ripe grapes were picked in small 12 kg perforated crates. Gentle handling of grapes, must, juice and wine. Quick pressing of destemmed grapes with minimum skin contact to minimise the extraction of phenolics. Juice was cold settled for 24 hours then racked to fermentation. Fermentation took place over three weeks in stainless steel tanks at under 15°C. After fermentation the wines remained on yeast with lees stirring for two months to build mouth feel. No fining, gentle filtration and early bottling.

Taste: Fresh pear, gentle spices and citrus, flavours on the nose. Moderate acid, stone fruit character and very elegant on the palate.