



PINOT GRIS 2012

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

Varietal: Pinot Gris (Pinot Grigio, Sivi Pinot).

Availability: 860cases 12 x 75cl bottles.

Vineyards: Vertical sites: Mali Kog, Cerovec, Runeč and Radomerščak. 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 more clay at 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 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 80.000 litres.

Analysis: Alcohol: 13 % vol.
Residual sugar: 5,2 g/l
pH: 3,17
TA: 6,34 g/l

2012 Vintage: 2012 was very close to winter frost, very close to spring frost and spring drought. It was one of the hottest in the summer and the harvest finished before autumn started. Because of the balanced growth of the vines and good planning of the harvest we successfully overcome all the weather difficulties. The crop was 10% lower than expected but of excellent quality. Because of high daily temperatures we had to pick the grapes early in the morning to get them cold into cellar.

Winemaking: We harvested Pinot Gris on 3rd, 6th and 8th 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 deg. C. After fermentation the wines remained on yeast lees for a 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.

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