



## PINOT GRIS 2014

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

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

**Availability:** 290 cases 12 x 75cl bottles

**Vineyards:** Vertical sites: Mali Kog, Litmerk and Radomerščak. The vineyards are a perfect combination of open and wind exposed, east-south and south-west sites, which restrict direct sun exposure and over-heating of 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:** Vines are planted in rows running downhill and were pruned and trained using single guyot to ensure optimal sun exposure to foliage and fruit. Sustainable viticulture is practiced by applying 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 110.000 litres.

**Analysis:** Alcohol: 12,87 % vol.  
Residual sugar: 35 g/l  
pH: 3,24  
TA: 6,50 g/l

**2014 Vintage:** Most of the winter weather was mild and without snow. At the end of January freezing rain paralyzed whole of Slovenia for 10 days, luckily with no serious damages in our vineyards. Warm spring weather followed and the bursting of vines was early. Flowering started on 27<sup>th</sup> of May with some rainy periods. Summer months were unusually cold and rainy with July and August recording rainfalls above average. Dry and windy weather was expected for late summer but September has recorded 212 mm of rainfall.

We started with the harvest on 17<sup>th</sup> of September. The picking the grapes required a lot of patience and precision. We have trained our team of grape pickers to select only the ripe and healthy fruit. The quality of grapes, which came to the winery, was excellent, though the yield loss was unfortunately huge i.e. between 40% and 70 %. As a result of cold and prolonged ripening time, the varietal expression and flavour concentration of our 2014 wines are great and beautiful.

**Winemaking:** We harvested the Pinot Gris on 17<sup>th</sup>, 18<sup>th</sup> and 20<sup>th</sup> 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 was applied to minimise the extraction of phenolic. Juice was cold settled for 24 hours then racked to fermentation. Fermentation has taken three weeks in stainless steel tanks at below 15°C. Upon fermentation, the wines remained on yeast with lees stirring for two months to enhance mouth-feel. No fining, gentle filtration and early bottling.

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