



PINOT GRIS



PINOT GRIS 2016

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, Runeč, Cerovec 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 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 Žličar and Danilo Šnajder. Winery capacity is 130.000 litres.

Analysis:

Alcohol:	13,21 % vol.
Residual sugar:	4,2 g/l
pH:	3,3
TA:	6,91 g/l

2016 Vintage: The cold January, when temperatures were most of the time below zero, was followed by an above-average warm February, March and April. Bud bursting started a bit earlier, which brings always along the risk of spring frost. By the end of April, when the offshoot already developed 4-5 leaves, the climate experienced a sharp cool down. As of 26th April the temperatures have fallen below zero on lower areas, in valleys they were recorded up to -4°C. In addition, 10 cm of snow has fallen the day after. What followed were three days of great uncertainty. Some more snow, a bit low temperatures and we could have lost the entire harvest. The vines recovered after a few days and the growth continued in its normal pace. The blooming started on 2nd June and progressed without any problems. The vineyards in Ivanjkovci and Jeruzalem were hit by hail on 6th July but the grapes remained unharmed. The summer was relatively cold and the ripening was slowed down. The end of August experienced a sunny and dry weather and the harvest started on 9th September. Due to fine weather no major problems occurred and the harvest ended on 6th October with the Furmint vineyard in Jeruzalem. Vintage 2016 was truly dramatic. We have survived the spring frost and hail without major consequences and produced grapes that fully meet our high-set measures.

Winemaking: We harvested Pinot Gris on 12th, 15th, 16th, 22nd and 23rd of September. Only clean, perfectly ripe grapes were picked in small 12 kg perforated crates. Gentle handling of grapes, must, juice and wine. We practiced quick pressing of destemmed grapes with minimum skin contact to avoid extraction of the phenolics. Juice was cold settled for 24 hours and racked to fermentation tanks. Fermentation took place in stainless steel tanks for over three weeks at the temperature 15° - 20° C. After fermentation: to build a mouth feel, wine was left on fine lees for two months. No fining, gentle filtration and early bottling was followed in February.

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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