



PINOT GRIS



VINTAGE 2009

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

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

Availability: 400 cases 12 x 75cl bottles

Vineyards: Vertical sites: Mali Brebrovnik, Mali Kog, Radomerščak and Ivanjkovci. 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:	4,9 g/l
pH:	3,15
TA:	6,22 g/l

2009 Vintage: Cold winter weather with daily temperatures around 5° C lasted till end of April. From moderate spring temperatures we jumped into warm-hot May weather with daily temperatures above 25° C. Vegetation in the vineyard started very intensive. Flowering began on 22nd of May. This is one week earlier than average. Immediately after flowering a period of cold and rainy weather started. At the beginning of this period we suffered two serious hail storms. Luckily apart from a few local vineyards, ours weren't damaged seriously. We had very warm, dry and sunny August and beginning of September. Ripening of the grapes was very fast. Due to hail damages and cold rainy weather during flowering time the crop was lower 20 - 40%. The grapes at the harvest were of very good health condition and of very good aroma concentration.

Winemaking: We harvested Pinot Gris on 19th, 20th and 24th 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 minerality on the palate.

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