



## PINOT GRIS 2008

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

**Varietal:** Pinot Gris (Pinot Grigio; Sivi Pinot).

**Availability:** 925 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: | 6,7 g/l   |
| pH:             | 3,56      |
| TA:             | 6,24 g/l  |

**2008 Vintage:** The vintage was slightly colder than average. There were many hail storms - luckily not lethal for us. Careful work in the vineyard, sufficient water supply in the soil and moderate temperatures during ripening season, followed by dry windy autumn, created and preserved plentiful natural varietal cool climate aromas in the grapes. Wines tastes therefore fresh and pleasant.

**Winemaking:** We harvested Pinot Gris on 27th, 28th and 30th 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 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. Soft acid, stone fruit character and minerality on the palate.

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