



## PINOT GRIS 2011

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

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

**Availability:** 1200 cases 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: 13,5 % vol.  
Residual sugar: 5,6 g/l  
pH: 3,13  
TA: 6,24 g/l

**2011 Vintage:** The winter was long and cold and it lasted until the end of April. With only few spring days in May we jumped straight into summer. Summer was dry and warm. There were no serious rain storms with hail. The vines had perfect conditions till the harvest. Because of steady warm and nice weather the grapes were ripe 2-3 weeks earlier than in normal vintage. Harvest time was also dry and warm. 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 7th, 10th, 11th and 13th 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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