



FURMINT



FURMINT 2017

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

Varietal: Šipon (also known as: Furmint)

Vineyards: The grapes came from selected sites in the Ivanjkovci, Jeruzalem and Strezetina slopes and communes.

Soils: light clay/sand soil on marl.

Cultivation: Vines are planted in rows running down hill and were pruned and trained using single guyot to ensure optimal sun exposure to foliage and fruit. Sustainable viticulture is practiced.

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: 12,81 % vol.
Residual sugar: 6,0 g/l
pH: 3,11
TA: 6,69 g/l

2017 Vintage: January was very cold. Temperatures in general were well below zero, some days below -12°C, bordering on winter frost. This was followed by an exceptionally warm February and March, so the budding started early. In mid-April, when the buds were already developed, it got colder again. Arrival of cold air caused a spring frost on 21st of April. Especially varieties which bud early and the buds were already more developed. Spring continued with warm weather and the flowering started as early as on 30th of May. Summertime weather was exceptionally warm and dry. Hot and dry summer accelerated ripening of grapes and we started the harvesting on 30th of August. The beginning of the harvest was excellent, while in the second half of September due to the fast ripening and numerous rainy days some grapes were attacked by botrytis. Since we started the harvest at the right time, we harvested the most of the grapes in optimal condition. Harvest was finished on 28th of September.

In 2017 we were threatened by all possible natural disasters. Luckily, we avoided winter frost and survived spring frost, hail, summer heat and September rain without any serious consequences. We were still able to produce ripe, healthy grapes and got a great vintage with crispy and flavour rich wines.

Winemaking: We harvested Furmint on 22th of September. Cold grapes were harvested into small 12 kilo perforated bins. Perfectly ripe healthy grapes were quickly and gently pressed. For the main blend we were using free run juice and a small proportion of pressed juice. Each step of handling was made with minimum air contact. Fermentation lasted for 3 weeks in stainless steel tanks at the temperature 150 - 200 C. A proportion of 10% of the wine was barrel fermented in 2-3 years old Seguin Moreau French 225 litre barriques - and left on fine lees for four months. Gentle filtration without fining followed. Bottling was made in February.

Taste: Fragrant grass, apple, and peach on the nose. Lively acid is nicely balanced on the palate. This noble wine shows delicate but unusually persistent flavour ideally served with classic fish and oysters.