



RIESLING



RIESLING 2017

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

Varietal: Rhein Riesling (Renski Rizling)

Vineyards: Selected sites in the Jeruzalem, Kog, Strezetina and Ivanjkovci slopes and communes in the hills behind the town of Ormoz. Partly on terraces.

Soils: Calcareous base rock with clay/sand soil on marl.

Cultivation: Vines were pruned and trained using single Guyot to ensure optimal sun exposure to fruit and foliage. Sustainable viticulture is practiced. 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 130.000 litres.

Analysis:

Alcohol:	12,65 % vol.
Residual sugar:	5,8 g/l
pH:	3,03
TA:	7,34 g/l

2017 Vintage: anuary 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: The grapes were harvested between 14th, 21st, 27th and 28th of September. Only clean, perfectly ripe grapes were handpicked into small 12 kilo perforated bins. Grapes were handled gently. We practiced later minimum air contact of must, juice and wine. Juice was fermented in stainless steel tanks over three weeks at 15-20°C. The wine was carefully racked, filtered and bottled.

Taste: This wine shows lovely youthful Riesling character. Bouquet is a combination of floral, peach and basil notes. On the palate the wine is showing length and elegance with a lively and crisp acid. This wine is very attractive as young wine but it has also a great ageing potential.