



FURMINT



FURMINT 2018

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, Kog, 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 150.000 litres.

Analysis:

Alcohol:	13,25 % vol.
Residual sugar:	4,5 g/l
pH:	3,2
TA:	7,121 g/l

2018 Vintage: The beginning of the year was warm but February welcomed us with a true winter, with a lot of snow and constant temperatures below 0°C. The coldest was at the end of February and in the first days of March, when we measured -13°C in vineyards and -22°C in the valleys. This winter frost was a huge threat as the vine was partially awake already in January, but there was no damage to speak of. Winter persisted until the end of March, then it suddenly warmed up. Due to the abundance of moisture and above-average temperatures growth started early. Many rainy days, warm weather and intensive growth have caused a strong phenomenon of downy mildew. Flowering started on 23rd May. It was happening in nice weather but it ended all too quickly. June was hot, humid, with a lot of moisture. Storms began to appear: Earlier, more frequently and more intense than usual. On 8 June a storm came along with the first hail and caused visible damage on the vineyards in Ivanjkovci and Brebrovnik. Four days later there was an even stronger wind and hailstorm in the same two areas, which caused the vineyards big yield losses. Due to the strong winds, leaves and buds were damaged. The vine needed 3 weeks to recover. Vineyards in other areas did not suffer any damage. Summer was free of storms, not too hot, the ripening of the grapes was nice and fast. We started harvesting on 6 September due to construction delays in the new cellar, early on the date, but high time according to the maturity of the grapes. We had to hurry. The sunny and moderately warm September enabled good ripening of the grapes and a smooth course of harvesting allowed us to finish on 25 September. The grapes were nice, healthy and mature. The first vintage in the new cellar is excellent, we produced wines with emphasized variety and a very rich flavour.

Winemaking: We harvested Furmint on 29th of September and 6th of October. Cold grapes were harvested into small 12 kg 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 15° - 20° 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.