



RIESLING



VINTAGE 2009

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

Varietal: Rhein Riesling (Renski Rizling)

Availability: 900 cases 12 x 75cl bottles

Vineyards: Selected sites in the Kog, Strezetina and Ivančjkovci 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 double or single guyot to ensure optimal sun exposure to fruit and foliage. Sustainable viticulture is practiced under the integrated system monitored by IPGV controlled by Institute Kon-Cert. 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: 7,7 g/l
pH: 3,14
TA: 6,78 g/l

2009 Vintage: Cold winter weather with daily temperatures around 5° C lasted till end of April. From moderate spring temperatures we jumped into warm-hot May weather with daily temperatures above 25° C. Vegetation in the vineyard started very intensive. Flowering began on 22nd of May. This is one week earlier than average. Immediately after flowering a period of cold and rainy weather started. At the beginning of this period we suffered two serious hail storms. Luckily apart from a few local vineyards, ours weren't damaged seriously. We had very warm, dry and sunny August and beginning of September. Ripening of the grapes was very fast. Due to hail damages and cold rainy weather during flowering time the crop was lower 20 - 40%.The grapes at the harvest were of very good health condition and of very good aroma concentration.

Winemaking: We harvested Riesling between 1st and 6th of October. Only clean, perfectly ripe grapes were picked into small 12 kilo perforated crates. Gentle handling of grapes with minimum air contact of mash, juice and wine.. Fermentation took place over three weeks in stainless steel tanks at under 15 deg. C. Gentle racking, filtration and bottling.

Taste: Despite lovely youthful Riesling character the wine is already showing great potential. It is developing an intense lime zest and peach varietal bouquet with hints of basil perfume which follows through to the palate showing length and elegance with a lively crisp style and beautiful balance.

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