



## PINOT GRIS 2013

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

**Varietal:** Pinot Gris (Pinot Grigio, Sivi Pinot)

**Availability:** 860 cases 12 x 75cl bottles

**Vineyards:** Vertical sites i.e. Mali Kog, Litmerk, Brebrovnik and Radomerščak. The vineyards are a perfect combination of open and wind exposed south-east and south-west sites which limit a direct sun exposure and the over-heating of grapes during the ripening season. Thus, optimum development is ensured and natural, varietal aromas are preserved.

**Soils:** Calcareous base rock with clay/sand soil on marl mostly at steep sites, with clay dominating in the 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 110.000 litres.

**Analysis:** Alcohol: 13 % vol.  
Residual sugar: 4,0 g/l  
pH: 3,21  
TA: 6,04 g/l

**2013 Vintage:** The vintage was marked by a very long and cold winter with frequent snow days. Cold morning winter temperatures of 0°C continued until mid April. Thereupon, the daily temperatures grew up to 25°C. The weather in May and June was moderately warm and wet. The vine flowering began on June the 7th. In the beginning of July the vine's growth pace lagged one week behind if compared to the average vintage growth pace. Hot weather prevailed from late July until mid August with temperatures exceeding 37°C. Water supply was sufficient and the vine growth was intense. The daily temperatures declined in the second half of August and enabled grapes ripening during cold nights. The harvest was accompanied by cold and windy weather with occasional showers. The 8th of September saw the start of the harvest.

**Winemaking:** The Pinot Gris was harvested on 15<sup>th</sup>, 16<sup>th</sup> and 20<sup>th</sup> 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. The juice was cold settled for 24 hours then racked to fermentation. Fermentation took place over three weeks in stainless steel tanks at below 15°C. After fermentation the wine remained on yeast lees for two months allowing us to build mouth feel. No fining, gentle filtration and early bottling.

**Taste:** Fresh pear, gentle spices and citrus flavours on the nose. The wine boasts of a moderate acid, stone fruit character and is very elegant on the palate.

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