



## PINOT GRIS



## PINOT GRIS 2017

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

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

**Vineyards:** Vertical sites: Jeruzalem, Mali Kog, Litmerk, Runeč, Cerovec and Radomerščak. The vineyards are perfect combination of open and wind exposed east-south and south-west sites which restrict direct sun exposure and over-heating of the grapes during the ripening season. This ensures optimum development and preserves natural varietal aromas.

**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. Handpicked 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:	12,95 % vol.
Residual sugar:	4,2 g/l
pH:	3,23
TA:	6,48 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 21<sup>st</sup> 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 30<sup>th</sup> of May. Summertime weather was exceptionally warm and dry. Hot and dry summer accelerated ripening of grapes and we started the harvesting on 30<sup>th</sup> 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 28<sup>th</sup> 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 Pinot Gris on 6<sup>th</sup> and 8<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. We practiced quick pressing of destemmed grapes without skin contact to avoid extraction of the phenolics. Juice was cold settled for 24 hours and racked to fermentation tanks. Fermentation took place in stainless steel tanks for over three weeks at the temperature 15-20 deg. C. After fermentation: to build a mouth feel, wine was left on fine lees for two months. No fining, gentle filtration and early bottling was followed in February.

**Taste:** Fresh pear, gentle spices and citrus, flavours on the nose. Moderate acid, stone fruit character and very elegant on the palate.