



## FURMINT 2011

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

**Varietal:** Šipon (also known as: Furmint).

**Availability:** 1800 cases 12 x 75cl bottles.

**Vineyards:** The grapes came from selected sites in the Ivanjkovci, Strezetina, Kajžar and Brebrovnik 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 under the integrated system monitored by IPGV. Hand picked grapes. Yield per vine was 1,8 kg.

**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:	12,87 % vol.
Residual sugar:	7,4 g/l
pH:	2,97
TA:	7,06 g/l

**2011 Vintage:** The winter was long and cold and it lasted until the end of April. With only few spring days in May we jumped straight into summer. Summer was dry and warm. There were no serious rain storms with hail. The vines had perfect conditions till the harvest. Because of steady warm and nice weather the grapes were ripe 2-3 weeks earlier than in normal vintage. Harvest time was also dry and warm. Because of high daily temperatures we had to pick the grapes early in the morning to get them cold into cellar.

**Winemaking:** We harvested Šipon on 28th of September and 4th of October. Cold grapes were harvested into small 12 kilo perforated bins. Perfectly ripe healthy grapes were quickly and gently pressed. A small proportion of pressed juice was added into the blend which was racked to barrels. Each step of handling was made with minimum air contact. 3 weeks fermentation in stainless steel tanks below 150 C. 10% of the wine was barrel fermented - new Seguin Moreau French 225 litre barriques - and left on fine lees for four months. Gentle filtration without fining, followed by early bottling in March.

**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.

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