



SEVEN NUMBERS

Chardonnay Ice Wine

Intensive golden colour ice wine with hints of dried plum, honey and hazelnut.

Vintage 2016

Vineyard Topol

Handpicked 8 January 2017, 10 hl per hectare.

Region Štajerska Slovenija



Description Intensive golden colour ice wine with hints of dried plum, honey and hazelnut.

Soil Varied geological soil composition, consisting mainly of clay and a small amount of sand, with the lower layers covered by a layer of marl. The grape comes from a vineyard called Topol, which was planted in 2010.

Cultivation Grapes were on the vines until January 2017 as we waited for the perfect conditions for the ice wine harvest, so all the grapes (raisins) need to be frozen and picked as this. 8 January 2017 was a freezing day of -12°C so we picked the frozen grapes with 227 Oechsle. We carefully brought the grapes to the press and gently pressed in total frozen condition.



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Cellar Handling After pressing, we let the must settle down overnight, racking the clear juice that is like oil, and put it in the small stainless steel tank and add the yeast. Controlled fermentation is very long because of the sugar content and alcohol level which rises, so the yeast had difficult conditions in which to do its job. After fermentation, it matures in the stainless steel tank until bottling.

Store at 10–15°C. Can be stored for 20 years

Drinking temperature 10–12°C

Serving suggestion Dark chocolate deserts

Alcohol 7,5 % vol.

Unfermented sugar 296 g/L

Acid 7,54 g/L

Ph 3,85