



Name: Bikicki S/O

Classification: Skin Contact White wine

Varietals: 100% Sauvignon Blanc

Appellation: Banostor, Fruška Gora, Sremski Region, Serbia

Density & Yield: 5,000 vines/ha, 1.2 kg/vine

Annual Production: 1,868 bottles

Alcohol: 14%

Farming: Organically farmed, certified organic starting in 2020.

Climate: Climate is continental with hot, dry summers and cold winters. It can well be compared with that of wine regions Balaton lake (Hungary), Neusiedlersee (Austria) and Sopron (Hungary) – all of them not far away. With their proximity to the Danube River, a special microclimate is created that includes a second sun reflection, protection from freezing during the winter, and during summer having a perpetual cool breeze that is able to balance out some of the extreme high temperatures.

Terrain: Southwest facing and 2km from the Danube River; Mt. Fruška Gora, located at the north-west part of Serbia, is a natural geological phenomenon (Fruška Gora is also called the "Mirror of the geological past"), as it is built from the rocks from almost all geological periods. This area used to be an island during the existence of the Pannonian Sea, so is rich with minerals. Much of Fruška Gora is a protected National Park, an area that directly borders the Bikicki vineyards. The soil in these vineyards is very diverse, mostly made from cambisol and vertisol (types of clay) with a presence of volcanic rocks, limestone and marl. The soil is very rich in nutrients making it and very easy to cultivate naturally. The vineyards are positioned on 150-250 meters in elevation, with more than 3,500 hours of sunlight annually and enough rain to fill the grapes with all the necessary ingredients for good wine.

Vinification: Hand harvested in two passes in both late August and early September, fermented separately with native yeasts in open top polyurethane fermenters, a portion sees a shorter 3-day skin maceration, while another see a bit longer of 8 days maceration. Transferred and aged for 1 year in 500L neutral Serbian oak. yeasts in concrete spherical tank; aged for 9 months in concrete egg. Bottled with no fining or filtration, and minimal sulfur addition used at bottling.

Notes: S/O is a shoutout to all of the components that make up a great wine – the equally important roles of the character of the varietal, the terroir and the harvest. This wine delivers a deep, golden-yellow colour and an equally deep, ripe fragrance of lemon zest, orange liqueur, mandarin peel, and pear puree, with notes of jasmine and crystallized ginger. With an elegant yet serious and structure, the palate delivers a clear mineral character, which balanced acidity, and layered notes of tropical fruit, citrus peel, and green tea that sustains a long finish.

Winery: Bikicki's 8 hectares of vineyards are located in the sleepy village of Banoštor, an ancient wine region on the norther slopes of Mount Fruška Gora, looking towards the Danube River. The mountain, located at north-west part of Serbia, is a natural geological phenomenon (Fruška Gora is also called the "Mirror of the geological past"), as it is built from the rocks from almost all geological periods. This area used to be an island during the existence of the Pannonian Sea, so is rich with minerals. Much of Fruška Gora is a protected National Park, an area that directly borders the Bikicki vineyards.