



**Name:** Dorcha Sauvignon PET NAT

**Classification:** Sparkling Pet. Nat. white wine

**Varietals:** 100% Sauvignon Blanc

**Appellation:** Ritoznoj, Lower Styria (Štajerska), Slovenia

**Density & Yield:** 5,000 vines/ha; 2 kg/vine

**Annual Production:** 6,000 bottles

**Alcohol:** 12%

**Climate:** Continental, with dry and hot summers, and snowy winters

**Terrain:** Marl rich soils, with sand and clay. Exposed southern exposure, 340 metres above sea level.

**Farming:** No irrigation. No herbicide. Environmentally friendly and sustainable viticulture, with respect for the land.

**Vinification:** Hand-picked grapes are destemmed and pressed. Natural settling allowed for 48 hours before racking. Spontaneous fermentation with wild yeast. Bottling just prior to the end of fermentation with no sulphur additions. Contains sediment.

**Tasting Notes:** At last, the Štajerska Sauvignon Pet Nat we've all been waiting for! Showcasing what Sauvignon Blanc from this region can offer in a fun and fizzy form — fully harnessing the tremendous aromatics captured by the wind-rich hilly vineyards, zesty minerality from the marl soils, and power from the steep sloped exposure. Exploding aromatically with green and tropical fruits — lime and grapefruit zest lead into an electric palate of fresh kiwi, lemon preserves and white grapefruit. This fizz drinks dangerously easy and has enough depth and vivacity to please your senses any time of year.

**Winery:** Located in Ritoznoj in Štajerska, Dorcha is the brainchild of Izidor (Dorcha) Vehovar. He is the 3rd generation of his family to continue the path of viticulture and winemaking, and is intent on a new direction, a friendlier path. A farmer without a conventional view of wine production, a winemaker who is following the local tradition of producing pure, vibrant wines. Gaining from some fresh perspective from his relatively-new neighbor in the village (Nick Gee, Heaps Good Wine Co.), he is now adding to his family's tradition by making exciting wines and made naturally with a modern twist.

Izidor is a passionate but humble winemaker in the village of Ritoznoj. He keeps to himself and is often found wandering the wooded mountains of Pohorje, embracing nature and foraging for local mushrooms (a local specialty in NE Slovenia), or in his cellar processing and aging his own salumi and cured meats.