



Name: Dorcha Sauvignon

Classification: Dry white wine

Varietals: Sauvignon Blanc

Appellation: Ritoznoj, Lower Styria (Štajerska), Slovenia

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

Annual Production: 6,000 bottles

Alcohol: 13%

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. 15% macerated on skins for the duration of the ferment. 85% pressed directly. Spontaneous fermentation with native yeast. Aging on fine lees in inox for 5 months.

Tasting Notes: The Dorcha labels represent the key natural variables for making minimal intervention wine, with Sauvignon Blanc's label being an ode to the soils: marl-rich soils of Ritoznoj in Štajerska. Sauvignon Blanc in Štajerska (and Styria, as a whole) is one of the most exciting expressions of the varietal in the world right now, as Izidor's Sauvignon shows. It delivers so much energy in the varietal, with vivacity, lively minerality but accompanied with intense exotic fruits. Golden in color popping with rich tropical fruits, mixed with some notes of flint and spice; On the palate is equally fruit and mineral driven, with vibrant fruits on the palate, a little grip on the end from the maceration and a beaming acid finish.

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.