



Name: Heaps Good Pinot Noir

Classification: Dry red wine

Varietals: 100% Pinot Noir

Appellation: Ritoznoj, Pohorje Foothills, Lower Styria (Štajerska), Slovenia

Density & Yield: 5,000 vines/ha; 1.6 kg/vine

Annual Production: 7,000 bottles

Alcohol: 12,5%

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

Terrain: Marl-rich soils, with sand and clay. Exposed southern exposure, 360 meters above sea level.

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

Vinification: Hand-picked. Destemmed into 1 tonne fermenters, 10-20% whole bunch. 3-8 days of cold maceration, depending on temperature of grapes when picked. Spontaneous fermentation. Gentle extraction with plunging once a day, sometime twice during peak ferment. Pressed within a few days of the end of ferment, between 17-23 days on skins in total. Aging 12 months in older French oak. No filtration. Contains sediment.

Tasting Notes: Very elegant, with a hint of cherry fruit. Smooth tannins, firm acidity, well integrated oak. Cherry and plum fruit on the palate, supported by a subtle hint of rich coffee.

Winery: Heaps Good Wine Company is a small family owned and operated winery producing exceptional wines from local and international grape varieties. The vineyards are planted on the foothills of the Pohorje range near Slovenska Bistrica in the region of Stajerska, eastern Slovenia. Heaps Good Wine Co was founded by Marija and Nick Gee in 2010 and currently produces around 4000 cases of top quality wines each year.

“We - are free now. We, the grapes of Stajerska, the ones that New-Zealand born Nick got his mud-dirty, ample hands on. Gee, it’s like good old times with him. Being picked when ripe - he’s gently biting us to get his brews right. Then his cellar in Ritoznoj - damp and tempered, earthy, it sounds like a light rain outside as the barrel ferments rip along. He’s married to Slovenian girl, Marija with whom he fathered two sons, so he’ll stick around for a bit. Has to. We, the grapes of Stajerska, demand it. Look, he’s treating us fair - no freezing nor heating like it happens to our (s)kin elsewhere, no quick yeast hangovers and enzyme cold turkeys, we don’t end up op-, sup- and eventually depressed like our grape brothers. Nick, who knows terror from terroir, is just pressing us, squeezing us, letting us be - and go. If it served to get the funky juice, he’d hug us dry.” - Thomas Ernst Brunnsteiner