



<b>Name:</b>	Heaps Good Sivi Pinot
<b>Classification:</b>	Dry white wine
<b>Varietals:</b>	Sivi Pinot
<b>Appellation:</b>	Ritzonj, Pohorje Foothills, Lower Styria (Štajerska), Slovenia
<b>Density &amp; Yield:</b>	5,000 vines/ha; 2 kg/vine
<b>Annual Production:</b>	2,156 bottles
<b>Alcohol:</b>	11.25%
<b>Climate:</b>	Continental, with dry and hot summers, and snowy winters.
<b>Terrain:</b>	Clay, with smaller amounts of sand and marl. Southern exposure, 400 meters altitude.

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

**Vinification:** Whole bunch pressed and drained directly to older 500L French barrels. Fermentation allowed to begin spontaneously. In spring 2017 the barrels were lightly sulphured in order to prevent malolactic fermentation. The wine was racked from barrels in August 2016, the lightly filtered and bottled.

**Tasting Notes:** The 'Ritzonj' tier of wines are the highest quality wines of Heaps Good Wine Co. and the barrel selection of all his vineyards. Nick's work excels in the cellar, perfecting the precise ferments, ageing and blends, and this is most prominent in these wines: nuanced and complex but always so vibrant and elegant. Starting with the 2022 vintage, Nick will begin dedicating his entire production to this level of production. For now, the production is very small while balancing his value-based wines.

Pale golden in color. Ripe exotic fruit with hint of oak; rich and textured with vibrant acidity. Shows notes of ripe white pears and apple along with a touch of spice and seamless oak.

**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 Ritzonj - 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