

# Slovenian Wine, Trade and Press-Tasting at VINOPOLIS, London



## Slovenians woo the British

9 Aug 2010 by Richard Hemming & Jancis Robinson

**Richard Hemming writes:** Slovenian wine came together in London recently for a mass tasting at Vinopolis. As a category, it has little significance in the UK market, yet performs well at the big tasting competitions, has respectable plaudits from vinous authorities and offers a wide gamut of styles, from kooky indigenous blends to familiar international varieties.

Of the latter, some producers play it safe by making varietally correct, balanced, competent but ultimately slightly boring wines - some of the Pinot Grigios were especially uninspiring in this respect. Others were more experimental, with oak-aged Sauvignon Blanc featured in quite a few line-ups; some no-sulphur, 'natural' winemaking approaches; and some interesting blends.

The more obscure varieties such as (white) Ribolla and (red) Refosk were interesting, too, although none of them scored higher than the better-known noble varieties; quality was good, and they have a niche appeal but don't seem likely to be the next big thing. My highest scores in fact went to the dessert wines, which were excellent, especially the Horvat Laški Rizling.

**Jancis Robinson writes:** I was first enthused by the special purity and quality of Slovenian wine on my one and only visit there in late 2007. See [Slovenia - land of extreme winemaking](#) for example. It was a pleasure therefore to revisit some of the producers and wines on their recent visit to London.

**Below you find the result of Richards and Jancis' tasting of KRAINZ-wines, which were presented at Vinopolis:**

### KRAINZ

**Krainz Sipon 2008 Stajerska Slovenija** 15.5 Drink 2010-2012

Sipon = Furmint. Fine, firm and still chewy. Harder and less fruity than some. 12.5%

**Krainz, Ilovci Traminer 2008 Stajerska Slovenija** 16.5 Drink 2009-2012

Very late picked Traminer grapes resulted in this extremely rich, heady, full bodied wine, a very fair copy of an Alsace Vendange Tardive - right down to the slight lack of acidity. Won a silver medal in Berlin. 15%

**Krainz, Ilovci Traminer 2007 Stajerska Slovenija** 16.5 Drink 2009-2012

Full bodied with a strong rose petal scent. Medium dry with lots of alcohol although the exact level is not specified. Slightly lighter and perhaps rather better balanced than the 2008.

**Krainz, Sipon Ice Wine 2008 Stajerska Slovenija** 16.5 Drink 2011-2020

Sipon = Furmint. This extraordinary all-Furmint wine was made from grapes picked in January 2009. There was no botrytis. Residual sugar is 285 g/l and total acidity 12.6. Deep gold and extremely viscous, tasting of particularly fresh apple juice. A Slovenian answer to Tokaji Essencia - rich, lively apple syrup, thanks to Furmint's high acidity. 9%

**We are very proud, that KRAINZ got the highest average scoring from all vineries. See the ranking below:**

Rank	Vinery	Average score	tasted wines
1	Krainz	16,25	4
2	Horvat	16,08	6
2	Marian Simčič	16,08	5
4	Movia	16	6
4	Zlati Grič	16	2
6	Santomas	15,91	6
7	Gjerkeš	15,75	6
8	Puklavec & Friends	15,58	6
9	Verus	15,5	3
10	Dušan Kristančič	15,5	1
11	Dveri Pax	15,4	5
12	Jakončič	15	1