



**Name:** Kobal Sauvignon Blanc

**Classification:** Dry white wine

**Varietals:** 100% Sauvignon Blanc

**Appellation:** Haloze Hills, Lower Styria (Štajerska), Slovenia

**Density & Yield:** 5,000 vines/ha; 1 kg/vine

**Annual Production:** 15,000 bottles

**Alcohol:** 13.5%

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

**Terrain:** The terrain of the entire Štajerska region is made up of steep-sloped vineyards and narrow, wind-rich hill valleys. A diverse geological soil composition, consisting mainly of sand and clay with marl in the lower layers. The vineyards spread out over the finest wine-growing sites of Haloze Hills.

**Farming:** No irrigation. Environmentally friendly cultivation, following the integrated farming guidelines of Slovenia.

**Vinification:** Kobal Sauvignon Blanc is made from perfectly ripe grapes shaped by both old school and modern technological approaches in the cellar. Some of the wine is barrel fermented with no added yeast to preserve local terroir, and some is cold-fermented for varietal character and freshness. 36-hour skin maceration and lees ageing are responsible for the wine's depth and structure. Aged on lees in stainless steel tanks until bottling when it was lightly filtered and only a tiny amount of sulfite added.

**Tasting Notes:** The bouquet is reminiscent of passion fruit, gooseberry, blackcurrant and grapefruit. Pleasant acidity and minerality on the palate are followed by the discreet creamy aftertaste that is typical of wines matured on lees.

This is a wine for drinking within 2 years of bottling. Serve it chilled with light fish dishes, grilled and steamed vegetables, charcuterie, young cheeses, pasta with white wine sauce, chicken and turkey.

**Winery:** Kobal wines come from the Haloze appellation in Štajerska Slovenia. Since the Roman times, Haloze has been considered one of the top wine-growing sites in Central Europe. The soil of these steep slopes consists predominantly of marl, and the roots of vines that average 35 years old go deep into the ground to absorb minerality. Owner and winemaker, Bojan Kobal, is the true scientist of his craft. The amazing variety of styles of wines he produces shows that there is nothing he cannot do. The lineup of fresh Kobal whites is Bojan's expression of Haloze fruit and varietal character. The Bajta wines are all fermented with natural yeasts only. From juicy and playful Pet Nats to the mature skin contact Belo – there is a delicious wine here for any occasion.