



VERUS  
vineyards

CHARDONNAY



## CHARDONNAY 2015

**Appellation:** Štajerska Slovenija (cool climate white wine region in eastern Slovenia on the Croatian border).

**Varietal:** Chardonnay

**Vineyards:** Windy south east exposed 30 years old vineyard in Strezetina commune.

**Soils:** Calcareous base rock with sand / clay soil on marl.

**Cultivation:** Vines are planted in rows running down hill and were pruned and trained using single guyot to ensure optimal sun exposure to foliage and fruit. Sustainable viticulture is practiced. Hand picked grapes.

**Winery:** Well equipped, small modern winery was set up by Verus Vineyards Ltd. This company was founded in May 2007 by Božidar Grabovac, Rajko Žilčar and Danilo Đnajder. Winery capacity is 130.000 litres.

**Analysis:**

Alcohol:	13,0 % vol.
Residual sugar:	2,6 g/l
pH:	3,38
TA:	6,04 g/l

**2015 Vintage:** January was warm. There were some days with the average temperature above 8°C. February was colder but there were no extreme low temperatures. April temperatures grew warm rapidly and bursting started soon. Because of dry and relatively cold weather bursting was held slowly. Flowering started on May the 31<sup>st</sup> which is few days earlier than long-term average. Summer was hot and accompanied with enough of precipitation. August hot and windy weather accelerated ripening which caused that on southern sites harvest had to be done earlier. Harvest started on September the 2<sup>nd</sup>. The weather during the harvest was nice and very warm. Health condition of the grapes and ripeness were perfect. There were some rainy days at the end of September which interrupted the harvesting but the majority of the grapes were already under the roof. The harvest ended in the first days of October. With the right harvest timing we were able to keep the natural acid and aromatics. Due to moderate crop the wines of vintage 2015 have nice concentration and richness of the flavour.

**Winemaking:** We harvested Chardonnay on 7<sup>th</sup> of September. Only clean and perfectly ripe grapes were picked into small 12 kg perforated bins. Destemmed and quickly pressed grapes. We handled the grapes, must, juice and wine using protective technology - minimum air contact and quick, gentle handling. Fermentation took place for 14 days in stainless steel tank at 15-20°C. No fining, gentle filtration and early bottling.

**Taste:** Distinctive tropical fruit aromas on the nose. Vibrant acid gives structure and makes this wine nicely balanced with long and full flavour. Wine has high ageing potential.