



VERUS
vineyards

CHARDONNAY



CHARDONNAY 2014

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

Varietal: Chardonnay

Availability: 45 cases 12 x 75cl bottles.

Vineyards: Wind exposed, south-west facing young vineyard in the Kog com-mune, a 28-year old vineyard in Strezetina commune, and a 6-year old vineyard in Litmerk commune

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

Cultivation: Vines are planted in rows running downhill and were pruned and trained using single guyot to ensure optimal sun exposure to foliage and fruit. Sustainable viticulture is practiced by applying the integrated system monitored by IPGV. Handpicked 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 Žličar and Danilo Šnajder. Winery capacity is 110.000 litres.

Analysis: Alcohol: 13,0 % vol.
Residual sugar: 6,2 g/l
pH: 3,37
TA: 6,72 g/l

2014 Vintage: Most of the winter weather was mild and without snow. At the end of January freezing rain paralyzed whole of Slovenia for 10 days, luckily with no serious damages in our vineyards. Warm spring weather followed and the bursting of vines was early. Flowering started on 27th of May with some rainy periods. Summer months were unusually cold and rainy with July and August recording rainfalls above average. Dry and windy weather was expected for late summer but September has recorded 212 mm of rainfall.

We started with the harvest on 17th of September. The picking the grapes required a lot of patience and precision. We have trained our team of grape pickers to select only the ripe and healthy fruit. The quality of grapes, which came to the winery, was excellent, though the yield loss was unfortunately huge i.e. between 40% and 70 %. As a result of cold and prolonged ripening time, the varietal expression and flavour concentration of our 2014 wines are great and beautiful.

Winemaking: We harvested the Chardonnay on 24th 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 i.e. minimum air contact and quick, gentle handling. Fermentation has taken 10 days in stainless steel tank at 15°C. No fining, gentle filtration and early bottling.

Taste: Distinctive tropical fruit aromas on the nose. The vibrant acid gives structure and makes this wine nicely balanced with a long and full flavour. The ageing potential of this wine is great.

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