



VERUS
vineyards
CHARDONNAY



CHARDONNAY 2013

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

Varietal: Chardonnay

Availability: 490 cases 12 x 75cl bottles.

Vineyards: Wind exposed, south east facing. 41-year old single vineyard in Kog commune, 28-year old vineyard in Strezetina commune and 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 down hill and were pruned and trained using single guyot to ensure optimal sun exposure to foliage and fruit. Sustainable viticulture is practiced under the integrated system monitored by IPGV. 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 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

2013 Vintage: The vintage was marked by a very long and cold winter with frequent snow days. Cold morning winter temperatures of 0°C continued until mid April. Thereupon, the daily temperatures grew up to 25°C. The weather in May and June was moderately warm and wet. The vine flowering began on June the 7th. In the beginning of July the vine's growth pace lagged one week behind if compared to the average vintage growth pace. Hot weather prevailed from late July until mid August with temperatures exceeding 37°C. Water supply was sufficient and the vine growth was intense. The daily temperatures declined in the second half of August and enabled grapes ripening during cold nights. The harvest was accompanied by cold and windy weather with occasional showers. The 8th of September saw the start of the harvest.

Winemaking: Chardonnay was harvested on 20th September. Only clean and perfectly ripe grapes were picked into small 12 kg perforated bins. Destemmed and quickly pressed grapes. The juice was cold settled for 12 hours and partly racked into 1 year old barriques - 10%. The rest was cold fermented in stainless steel. It is aged with twice a week lees stirring, no malolactic fermentation and no fining. After five months the wine was blended carefully, filtered and bottled in March 2014.

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 wine has a high ageing potential.

WWW.VERUSVINO.COM