



VERUS  
vineyards  
CHARDONNAY



## CHARDONNAY 2010

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

**Varietal:** Chardonnay.

**Availability:** 400 cases 12 x 75cl bottles.

**Vineyards:** Wind exposed, south east facing. 38 years old single vineyard in Kog commune, 25 years old vineyard in Strezetina commune and 12 years old vineyard in Radomerščak 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 80.000 litres.

**Analysis:**

Alcohol:	13 % vol.
Residual sugar:	4,9 g/l
pH:	3,43
TA:	7,121 g/l

**2010 Vintage:** Moderate winter with unusually warm February. Later cold weather came and lasted till end of April. Vegetation started later and flowering began on 4<sup>th</sup> of June. May and June were very rainy which resulted in strong growth. Summer was hot and humid which resulted that some parcels were attacked by diseases. August wasn't hot and September was rather cold and humid. Daily temperatures were mostly below 15<sup>o</sup> C. Ripening of the grapes was very slow. We suffered significant loss of the crop due to bad weather and strong selection of unripe grapes. Good thing about this harvest was certainly the fact that ripening was slow and that all grapes delivered to the cellar were naturally cold. After all ups and downs this could be a winning combination of vintage 2010 charming wines with good aromatic structure and great purity.

**Winemaking:** We harvested Chardonnay on 28<sup>th</sup> and 29<sup>th</sup> of September. Only clean and perfectly ripe grapes were picked into small 12 kg perforated bins. Destemmed and quickly pressed grapes. Juice was cold settled for 12 hours and partly racked into one year old barriques - 10 %. The rest was cold fermented in stainless steel. Twice a week lees stirring, no malolactic fermentation and no fining. After five months the wine was blended carefully, filtered and bottled in March.

**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.

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