



VERUS
vineyards
CHARDONNAY



CHARDONNAY 2011

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

Varietal: Chardonnay.

Availability: 900 cases 12 x 75cl bottles.

Vineyards: Wind exposed, south east facing. 38 years old single vineyard in Kog com mune, 25 years old vineyard in Strezetina commune and 4 years 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 80.000 litres.

Analysis:

Alcohol:	14 % vol.
Residual sugar:	3,3 g/l
pH:	3,21
TA:	6,75 g/l

2011 Vintage: The winter was long and cold and it lasted until the end of April. With only few spring days in May we jumped straight into summer. Summer was dry and warm. There were no serious rain storms with hail. The vines had perfect conditions till the harvest. Because of steady warm and nice weather the grapes were ripe 2-3 weeks earlier than in normal vintage. Harvest time was also dry and warm. Because of high daily temperatures we had to pick the grapes early in the morning to get them cold into cellar.

Winemaking: We harvested Chardonnay on 15th and 16th 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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