



PINOT NOIR 2011

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

Varietal: Pinot Noir (Modri Pinot).

Availability: 240 cases 12 x 75cl bottles.

Vineyards: Vertical sites: Ivanjkovci and Litmerk. The vineyards are perfect combination of open and wind exposed east-south sites which restrict direct sun exposure and over-heating of the grapes during the ripening season. This ensures optimum development and preserves natural varietal aromas. Vineyards were planted in 2009 with Dijon clone 777.

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

Cultivation: The vines 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 100.000 litres.

Analysis:

| | |
|-----------------|-------------|
| Alcohol: | 13,5 % vol. |
| Residual sugar: | 2,7 g/l |
| pH: | 3,38 |
| TA: | 5,57 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: This is the first vintage from this two vineyards. The harvest was made on 15.9.2011. The grapes were hand picked. We made first selection of the grapes at harvest in the vineyard and the second selection was made on the table for the overripe grapes prior destemming. The crop per vine was app. 1kg. We made 10 days cold soaking. The fermentation was made in open top fermenter with pigeage 2 times per day. Pressing on the 7.10.2011. Malolactic fermentation followed. Racking into the barrels on 7.12.2011. We used 50 % new Seguin Moreau + 50 % 4 years old barrels Seguin Moreau (225 lit.)

Taste: On the nose the wine express pleasant fruity character. On the palate you can find elegant combination of intense flavour and lovely gentle acid. The wine has beautiful garnet colour.

WWW.VERUSVINO.COM