



PINOT NOIR



## PINOT NOIR 2014

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

**Varietal:** Pinot Noir (Modri Pinot)..

**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:** Clay/sand 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 130.000 litres.

**Analysis:**

Alcohol:	12,85 % vol.
Residual sugar:	1,2 g/l
pH:	3,51
TA:	5,17 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 bursting of vines was early. Flowering started on 27<sup>th</sup> of May. There was some rain during that period. Summer months were unusually cold and rainy. In July and August we had above average rainfall. At the end of summer we expected dry and windy weather. Unfortunately September had record 212 mm of rainfall. We started with the harvest on 17<sup>th</sup> of September. During picking the grapes we had to be very patient and exact. We trained our grape picker team to select only ripe and healthy fruit. The quality of the grapes which came to winery was excellent. Unfortunately yield loss was huge, between 40 and 70 %. Due to cold and prolonged ripening time vintage 2014 wines varietal expression and flavour concentration are great and beautiful.

**Winemaking:** The harvest was made on 25<sup>th</sup> of September. Grapes were hand picked. We made selection of the grapes at the harvest in the vineyard. We made 2 days cold soaking. Fermentation was made in open top fermenter with pigeage 2-3 times per day. Pressing was done on 16<sup>th</sup> of October. Malolactic fermentation followed. Racking into the barrels took place on 31.1.2015. We used 3 - 5 years old barrels Seguin Moreau (225 lit.). Bottled on 2<sup>nd</sup> of September 2016.

**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 ruby colour.