



VERUS
vineyards
SAUVIGNON BLANC



SAUVIGNON BLANC 2013

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

Varietal: Sauvignon Blanc

Availability: 2580 cases 12 x 75cl bottles

Vineyards: The grapes came from selected sites i.e. Mali Kog, Brebrovnik, Radomerščak, Litmerk and Ivanjkovci slopes and communes.

Soils: Calcareous base rock with clay/sand soil on marl mostly at steep sites, with predominant clay at Mali Kog vineyard.

Cultivation: Vines were pruned and trained by single guyot to ensure optimal sun exposure to fruit and foliage. 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: 12,86 % vol.
Residual sugar: 4,7 g/l
pH: 3,08
TA: 6,76 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: Sauvignon Blanc was harvested on 8th, 10th, 13th, 14th, 15th and 16th of September. Only clean, perfectly ripe grapes were picked into small 12 kilo perforated crates. We handled the grapes, must, juice and wine using protective technology - minimum air contact and a quick, gentle handling. Fermentation took place over three weeks in stainless steel tanks at below 15°C. After fermentation the wine remained on yeast lees for few weeks allowing us to build mouth feel. No fining, gentle filtration and early bottling.

Taste: Vibrant fruit with the classic gooseberry, passionfruit and nettles aromas; good depth of flavour and length. Crisp and elegant on the palate.

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