



SAUVIGNON BLANC



VINTAGE 2007

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

Varietal: Sauvignon blanc

Availability: 1080 cases 12 x 75cl bottles

Vineyards: The grapes came from selected sites in the Mali Brebrovnik, Mali Kog, Litmerk and Ivanjkovci slopes and communes.

Soils: Clay/sand on marl

Cultivation: Vines were pruned and trained by double or single guyot to ensure optimal sun exposure to fruit and foliage. Sustainable viticulture is practiced under the integrated system monitored by IPGV controlled by Institute Kon-Cert. 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 70.000 litres.

Analysis: Alcohol: 12,5 % vol.
Residual sugar: 7,8 g/l
pH: 3,01
TA: 6,78 g/l

2007 Vintage: Moderate winter with little snow, which fell nearly at the end building up adequate water reserves in the soil. Later months were warmer and dryer than average. The vines started flowering on 18th of May, 3 weeks earlier than usual. Summer started hot and dry but the second half of August turned cooler, delaying what had been a very early expected vintage start date. Harvest thus began "only" 10 days earlier than usual. Autumn weather was nicely warm with cool nights.

Winemaking: We harvested Sauvignon Blanc on 9th , 10th and 13th of September. Only clean, perfect, 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 quick, gentle handling. Fermentation took place over three weeks in stainless steel tanks at under 15 deg. C.

Taste: Unusually good depth of flavour and length with the classic gooseberry, white currant, kiwi fruit aromas and tastes.

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