



SAUVIGNON BLANC 2012

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

Varietal: Sauvignon Blanc.

Availability: 1900 cases 12 × 75cl bottles.

Vineyards: The grapes came from selected sites: Mali Kog, 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 80.000 litres.

Analysis: Alcohol: 12,87 % vol.

Residual sugar: 6,7 g/l pH: 3,09

TA 6,42 g/l

2012 Vintage: 2012 was very close to winter frost, very close to spring frost and spring drought. It was one of the hottest in the summer and the harvest finished before autumn started. Because of the balanced growth of the vines and good planning of the harvest we successfully overcome all the weather difficulties. The crop was 10% lower than expected but of excellent quality. Because of high daily temperatures we had to pick the grapes early in the morning to get them cold into cellar.

Winemaking: We harvested Sauvignon Blanc on 3rd, 4th, 5th, 6th and 7th 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 quick, gentle handling. Fermentation took place over three weeks in stainless steel tanks at under 15 deg. C. After fermentation the wines remained on yeast lees for a few weeks 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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