



VERUS
vineyards
SAUVIGNON BLANC



SAUVIGNON BLANC 2010

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

Varietal: Sauvignon blanc.

Availability: 1.300 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: 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:	13 % vol.
Residual sugar:	5,8 g/l
pH:	3,26
TA	7,12 g/l

2010 Vintage: Moderate winter with unusually warm February. Later cold weather came and lasted till end of April. Vegetation started later and flowering began on 4th of June. May and June were very rainy which resulted in strong growth. Summer was hot and humid which resulted that some parcels were attacked by diseases. August wasn't hot and September was rather cold and humid. Daily temperatures were mostly below 15 deg. C. Ripening of the grapes was very slow. We suffered significant loss of the crop due to bad weather and strong selection of unripe grapes. Good thing about this harvest was certainly the fact that ripening was slow and that all grapes delivered to the cellar were naturally cold. After all ups and downs this could be a winning combination of vintage 2010 charming wines with good aromatic structure and great purity.

Winemaking: We harvested Sauvignon Blanc on 23rd, 24th, 28th and 29th 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^o 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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