



SAUVIGNON BLANC



VINTAGE 2009

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

Varietal: Sauvignon blanc

Availability: 800 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:	4,7 g/l
pH:	3,22 l
TA:	6,36 g/l

2009 Vintage: Cold winter weather with daily temperatures around 5° C lasted till end of April. From moderate spring temperatures we jumped into warm-hot May weather with daily temperatures above 25° C. Vegetation in the vineyard started very intensive. Flowering began on 22nd of May. This is one week earlier than average. Immediately after flowering a period of cold and rainy weather started. At the beginning of this period we suffered two serious hail storms. Luckily apart from a few local vineyards, ours weren't damaged seriously. We had very warm, dry and sunny August and beginning of September. Ripening of the grapes was very fast. Due to hail damages and cold rainy weather during flowering time the crop was lower 20 - 40%.The grapes at the harvest were of very good health condition and of very good aroma concentration.

Winemaking: We harvested Sauvignon Blanc on 19th and 20th, 22th and 23th 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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