



SAUVIGNON BLANC



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

Varietal: Sauvignon Blanc

Vineyards: The grapes came from selected sites: Jeruzalem, Mali Kog, Litmerk, Ivanjkovci, Brebrovnik and Radomerščak 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. Handpicked 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 130.000 litres.

Analysis:

Alcohol:	12,79 % vol.
Residual sugar:	4,1 g/l
pH:	3,07
TA:	7,01 g/l

2017 Vintage: anuary was very cold. Temperatures in general were well below zero, some days below -12°C, bordering on winter frost. This was followed by an exceptionally warm February and March, so the budding started early. In mid-April, when the buds were already developed, it got colder again. Arrival of cold air caused a spring frost on 21st of April. Especially varieties which bud early and the buds were already more developed. Spring continued with warm weather and the flowering started as early as on 30th of May. Summertime weather was exceptionally warm and dry. Hot and dry summer accelerated ripening of grapes and we started the harvesting on 30th of August. The beginning of the harvest was excellent, while in the second half of September due to the fast ripening and numerous rainy days some grapes were attacked by botrytis. Since we started the harvest at the right time, we harvested the most of the grapes in optimal condition. Harvest was finished on 28th of September.

In 2017 we were threatened by all possible natural disasters. Luckily, we avoided winter frost and survived spring frost, hail, summer heat and September rain without any serious consequences. We were still able to produce ripe, healthy grapes and got a great vintage with crispy and flavour rich wines.

Winemaking: We harvested Sauvignon Blanc on 30th, 31st, of August and 1st, 2nd, 4th, 5th, 6th of September. Only clean, perfectly ripe grapes were picked into small 12 kg perforated crates. During the process of winemaking we were handling with the grapes, must, juice and wine in a very protective way. Which means minimum air contact and quick, gentle handling during all the process stages. Fermentation took place over three weeks in stainless steel tanks at temperature 15° - 20° C. After fermentation, wine remained in contact with fine lees for few weeks. No fining, gentle filtration and early bottling in February.

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