



VERUS
vineyards

PINOT NOIR



PINOT NOIR 2013

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

Varietal: Yellow muscat (Rumeni Muškat, Gelber Muskateller).

Vineyards: Selected sites in the Litmerk commune in the hills behind the town of Ormož.

Soils: Clay/sand on marl.

Cultivation: The vines were pruned and trained using single guyot to ensure optimal sun exposure to foliage and fruit. 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 Žiljdar and Danilo Đnajder. Winery capacity is 130.000 litres.

Analysis:

Alcohol:	13,0 % vol.
Residual sugar:	1,4 g/l
pH:	3,52
TA:	4,88 g/l

2013 Vintage: Very long and cold winter with frequent snow days. Cold winter temperatures with morning temperatures of 0°C lasted until 8th of April. Later the daily temperatures have risen to 25°C. May and June weather which followed was moderate warm and wet. The date of the beginning of vine flowering was June the 7th. In the beginning of July the growth pace of vine was one week behind to compare with the average vintage growth pace. From the late July until the mid of August the weather was very hot with record temperatures above 37°C. Water supply was sufficient and vine growth was intense. Daily temperatures dropped in the second half of August and enabled ripening of grapes in cold nights. Weather during the harvest was cold and windy during the day with occasional showers. First day of harvest was 8th of September.

Winemaking: This is the third vintage from this two vineyards. The harvest was made on 21st of September. The grapes were hand picked. We made the selection of the grapes at harvest in the vineyard. Crop per vine was 1,25kg. We made 7 days cold soaking. The fermentation was made in open top fermenter with pigeage 2-3 times per day. Pressing on the 11th of October, 2013. Malolactic fermentation followed. Racking into the barrels on 5th of November 2013. We used 1 to 3 years old barrels Seguin Moreau (225 lit.). Bottled on 2nd of September 2015.

Taste: On the nose the wine express pleasant fruity character. On the palate you can find elegant combination of intense flavour and lovely gentle acid. The wine has beautiful ruby colour.