



PINOT NOIR 2012

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

Varietal: Pinot Noir (Modri Pinot).

Availability: 260 cases 12 x 75cl bottles.

Vineyards: Vertical sites: Ivanjkovci and Litmerk. The vineyards are perfect combination of open and wind exposed east-south sites which restrict direct sun exposure and over-heating of the grapes during the ripening season. This ensures optimum development and preserves natural varietal aromas. Vineyards were planted in 2009 with Dijon clone 777.

Soils: Calcareous base rock with clay/sand soil 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 Žličar and Danilo Šnajder. Winery capacity is 110.000 litres.

Analysis:

Alcohol:	14,800 % vol.
Residual sugar:	3,1 g/l
pH:	3,43
TA:	5,12 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: This is the second vintage from this two vineyards. The harvest was made on 15.9.2012. The grapes were hand picked. We made the selection of the grapes at harvest in the vineyard. The crop per vine was low. We made 10 days cold soaking. The fermentation was made in open top fermenter with pigeage 2-3 times per day. Pressing on the 17.10.2012. Malolactic fermentation followed. Racking into the barrels on 6.3.2013. We used 10 % new Seguin Moreau, 90 % of barriques were 1 to 3 years old barrels Seguin Moreau (225 lit.). Bottled on 21.2.2014.

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 garnet colour.

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