



VERUS
vineyards

SAUVIGNON BLANC



SAUVIGNON BLANC 2015

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, RadomeršĐak, and Mihalovci 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 ŽliĐar and Danilo Đnajder. Winery capacity is 130.000 litres.

Analysis:

Alcohol:	13,17 % vol.
Residual sugar:	5,0 g/l
pH:	3,18
TA:	6,54 g/l

2015 Vintage: January was warm. There were some days with the average temperature above 8°C. February was colder but there were no extreme low temperatures. April temperatures grew warm rapidly and bursting started soon. Because of dry and relatively cold weather bursting was held slowly. Flowering started on May the 31th which is few days earlier than long-term average. Summer was hot and accompanied with enough of precipitation. August hot and windy weather accelerated ripening which caused that on southern sites harvest had to be done earlier. Harvest started on September the 2nd. The weather during the harvest was nice and very warm. Health condition of the grapes and ripeness were perfect. There were some rainy days at the end of September which interrupted the harvesting but the majority of the grapes were already under the roof. The harvest ended in the first days of October. With the right harvest timing we were able to keep the natural acid and aromatics. Due to moderate crop the wines of vintage 2015 have nice concentration and richness of the flavour.

Winemaking: We harvested Sauvignon Blanc on 2nd, 3rd, 8th, 9th, 10th, 11th and 15th of September. Only clean, perfectly ripe grapes were picked into small 12 kg 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°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, passion fruit and nettles aromas; good depth of flavour and length. Crisp and elegant on the palate.