



SAUVIGNON BLANC



## SAUVIGNON BLANC 2014

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

**Varietal:** Sauvignon Blanc

**Availability:** 2400 cases 12 x 75cl bottles

**Vineyards:** The grapes came from selected sites i.e. Mali Kog, Brebrovnik, Radomersčak, 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 are planted in rows running downhill and were pruned and trained using single guyot to ensure optimal sun exposure to foliage and fruit. Sustainable viticulture is practiced by applying 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: 12,12 % vol.  
Residual sugar: 5,5 g/l  
pH: 3,32  
TA: 6,68 g/l

**2014 Vintage:** Most of the winter weather was mild and without snow. At the end of January freezing rain paralyzed whole of Slovenia for 10 days, luckily with no serious damages in our vineyards. Warm spring weather followed and the bursting of vines was early. Flowering started on 27<sup>th</sup> of May with some rainy periods. Summer months were unusually cold and rainy with July and August recording rainfalls above average. Dry and windy weather was expected for late summer but September has recorded 212 mm of rainfall.

We started with the harvest on 17<sup>th</sup> of September. The picking the grapes required a lot of patience and precision. We have trained our team of grape pickers to select only the ripe and healthy fruit. The quality of grapes, which came to the winery, was excellent, though the yield loss was unfortunately huge i.e. between 40% and 70 %. As a result of cold and prolonged ripening time, the varietal expression and flavour concentration of our 2014 wines are great and beautiful.

**Winemaking:** We harvested the Sauvignon Blanc on 9<sup>th</sup>, from 17<sup>th</sup> to 20<sup>th</sup>, and on 24<sup>th</sup> of September. Only clean, perfectly ripe grapes were picked into small 12-kg perforated crates. We handled the grapes, must, juice and wine using a protective technology i.e. minimum air contact and quick, gentle handling. Fermentation took over three weeks in stainless steel tanks at below 15°C. Upon fermentation, the wines remained on yeast with lees stirring for two months to enhance 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.

[www.verusvino.com](http://www.verusvino.com)