



CHAIN OF PONDS



Novello 2016 Dolcetto Shiraz

VINEYARD

Sourced from two vineyards in Langhorne Creek, the Dolcetto is North South facing on a red brown loam while the Shiraz is East West facing on predominantly sand. The Dolcetto adds red berries, spiciness and savoury tannins while the Shiraz adds body and richness to the wine.

WINERY

Both parcels were destemmed only to Potter Fermenter and chilled to 20 degrees, inoculated with a varietal enhancing yeast strain and allowed to stay on skins for 8 days while fermenting to 1 baume. Pressed to tank with only the Shiraz seeing some french oak. Left on lees for three months to build some texture before being blended, clarified and bottled to retain vibrancy and lifted primary fruit.

COLOUR

Brilliant vibrancy with intense purple hues and intense plum red colour.

BOUQUET

Lifted juicy satsuma plum, blackcurrant and fresh blueberries with a hint of savoury oak.

PALATE

Well balanced palate with tight acidity, intense and vibrant fresh red fruits, blueberry and plum balanced with subtle savoury notes. Velvety restrained tannins give approachability and drinkability while still giving interest and texture to the wine. Brilliant length and richness are balanced by a restrained acid backbone that gives drive and intensity to the wine.

CELLARING

Enjoy young.

MATCH

A great match for kangaroo fillet with a plum jus, beetroot risotto or a charcuterie board.

WINE ANALYSIS

Winemaker: Greg Clack
59% Dolcetto
41% Shiraz
Bottled: August 2016
Alcohol: 14.9%v/v
Oak: 20% French Oak
Suitable for Vegans

Acid: 6.5 g/L
pH: 3.41
Residual Sugar: 4.9g/L
Sulphur: 74 mg/L