



CHAIN OF PONDS



Novello 2016 Pinot Grigio

VINEYARD

This Pinot Grigio was sourced from two vineyards, the Majority of the blend was sourced from a vineyard in Blewitt Spings in McLaren Vale. The cooler Blewitt springs area allowed for the gradual development of flavour and ripeness while the balance of the blend was from a vineyard in Gumeracha which contributed elegance and finesse to the wine.

WINERY

Destemmed and chilled to air bag press, the juice was extracted as quickly as possible to minimise the extraction of phenolics and colour from the red skinned variety. The juice was then fined and settled for 72 hours until clear and was then racked for ferment. The juice was inoculated with a fruit enhancing yeast and fermented at cool temperatures to preserve the natural fresh fruit characters. The wine was then lees stirred for 3 months to build mouthfeel and texture. The wine was bottled early to preserve the delicate fresh fruit characters.

COLOUR

Very pale green straw with brilliant clarity.

BOUQUET

Fresh intense nose displaying nectarine, peach and fresh pear and underlying tropical notes with subtle hints of baked bread.

PALATE

Well balanced palate with intense stone fruit characters balanced with citrus and pear notes. Generous fruit weight with balanced acidity and a slight textural edge on the finish with subtle fruit sweetness giving length, intensity and drive to the wine.

CELLARING

Enjoy young.

MATCH

A great match for fresh seafood, poultry dishes with delicate sauces or simply enjoying with friends.

WINE ANALYSIS

Winemaker: Greg Clack
100% Pinot Grigio
Bottled: July 2016
Alcohol: 12.8%v/v
Oak: Unoaked
Acid: 6.1 g/L
pH: 3.07
Residual Sugar: 4.0g/L
Sulphur: 79 mg/L