



CHAIN OF PONDS



Novello 2017 Pinot Grigio

VINEYARD

This Pinot Grigio was sourced from two vineyards, the Majority of the blend was sourced from a vineyard in Kuitpo (74%) in the southern Adelaide Hills. The cooler Kuitpo region allowed for the gradual development of flavour and ripeness allowing the fruit to be harvested at the riper end of the spectrum while maintaining acidity. The balance of the blend was sourced from a vineyard in Gumeracha (26%) which contributed elegance, citrus notes and a minerality to the wine.

WINERY

Both parcels were harvested separately, 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 6 months to build mouthfeel and texture. The parcels were blended post maturation on lees, stabilised and bottled.

COLOUR

Very pale green straw with brilliant clarity.

BOUQUET

Fresh intense nose displaying ripe nectarine and peach, hints of citrus zest and underlying tropical notes with subtle hints of spiced pear.

PALATE

Well balanced palate with intense stone fruit characters balanced with fresh figs and hints of citrus. Generous fruit weight with balanced acidity and a mild creaminess and subtle fruit sweetness giving length, intensity and drive to the wine.

CELLARING

Enjoy young.

MATCH

A great match for fresh seafood, chicken salad or simply enjoying with friends.

WINE ANALYSIS

Winemaker: Greg Clack
100% Pinot Grigio
Bottled: November 2017
Alcohol: 12.7%v/v
Oak: Unoaked
Acid: 6.1 g/L
pH: 3.19
Residual Sugar: 4.0g/L
Sulphur: 112 mg/L