



CHAIN OF PONDS



Novello 2016 Rosé

VINEYARD

The Sangiovese was selected from two vineyards, one vineyard in Charleston and the other in Langhorne Creek. The Pinot Noir Vineyard was situated in the outskirts of Gumeracha. The Sangiovese vineyard ripened evenly and slowly to produce elegant fresh fruit characters with lively natural acidity while the Pinot Noir was added to complement the cherry and strawberry characters with hints of savouriness.

WINERY

Crushed, destemmed and chilled to air bag press as a blend of both varieties, the grapes were then pressed within the hour to minimize colour pickup from the skins. A portion of the juice was then fined and settled for 72 hours until clear and was then racked for ferment while the remaining portion was fermented on full solids. The juice was inoculated with a fruit enhancing yeast and fermented at cool temperatures to preserve the natural fresh fruit characters. The wine was bottled early to preserve the delicate fresh fruit characters.

COLOUR

Vibrant pink with highlighted hues of salmon pink.

BOUQUET

Lifted aromas of strawberries and cream and rose petals with a hint of musk and cherry blossom. Subtle nuances of brioche and biscotti.

PALATE

Lively fresh fruits of raspberry and strawberry fill the palate with hints of cherry and biscotti. Balanced lively acidity and a gentle sweetness gives a refreshing finish to the wine which finishes with hints of sweet spices, brioche and strawberries and cream.

CELLARING

Enjoy young.

MATCH

A great match for an antipasto platter or an afternoon in the sun.

WINE ANALYSIS

Winemaker: Greg Clack
79% Sangiovese
17% Pinot Noir
3% Sauvignon Blanc
1% Barbera
Bottled: August 2016
Alcohol: 11.5%v/v
Oak: Unoaked

Acid: 9.1 g/L
pH: 3.03
Residual Sugar: 11.0g/L
Sulphur: 114 mg/L