



CHAIN OF PONDS



Novello 2017 Rosé

VINEYARD

The Sangiovese was selected from a single vineyard in Charleston planted on a North facing aspect with North South Rows with strict VSP canopy management. The Pinot Noir Vineyard vineyard was situated in the outskirts of Gumeracha and planted to D5V12 clone on a northerly aspect. 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 each variety ripened, the grapes were then pressed within the hour to minimise colour pickup from the skins. The juice of all portions was held cold until both blocks were harvested. The juice was blended prior to fermentation and fermented only on very light solids. The juice was inoculated with a fruit enhancing yeast and fermented at cool temperatures to preserve the natural fresh fruit characters.

COLOUR

Vibrant pink with highlighted hues of salmon pink.

BOUQUET

Lifted aromas of strawberries and cream entwined with fragrant rosewater with a hint of musk and white florals.

PALATE

Lively fresh fruits of raspberry and strawberry fill the palate with hints of new season cherries. Balanced lively acidity and a gentle refreshing sweetness gives a mouthwatering finish to the wine to balance the hints of sweet spices, musk 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

67% Sangiovese

33% Pinot Noir

Bottled: November 2017

Alcohol: 12.1%v/v

Oak: Unoaked

Acid: 5.8 g/L

pH: 3.19

Residual Sugar: 3.6g/L

Sulphur: 120 mg/L