



CHAIN OF PONDS



Novello 2019 Pinot Grigio

VINEYARD

Sourced from select premium vineyards in the southern Fleurieu, The cool evening temperatures allow controlled slow ripening giving rise to balanced acidity and fresh fruit characters.

WINERY

Multiple parcels were harvested separately at different ripeness levels to give a flavor spectrum to the wine, destemmed and chilled to air bag press and immediately pressed off skins to reduce the extract of colour into the wine. The juice was then 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 2 months to build mouthfeel and texture. The parcels were blended post maturation on lees, stabilised and bottled early to retain freshness.

COLOUR

Pale straw with a slight green straw hue.

BOUQUET

Fresh intense nose displaying ripe pears, nectarines and fresh peach.

PALATE

Well balanced palate with intense nectarine and nashi pears with hints of subtle peach. Nuances of white florals are integrated with a subtle brioche character from the lees contact giving complexity and roundness. Mild linear acidity gives great length and coupled with excellent flavor persistence.

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: July 2019
Alcohol: 13.5%v/v
Oak: Unoaked
Acid: 6.3 g/L
pH: 3.35
Residual Sugar: 2.1g/L
Sulphur: 109 mg/L