

CHAIN PONDS NOVELLO

Adelaide

Semillon

Sauvignon Blanc





Novello 2020 Semillon Sauvignon Blanc

VINEYARD

Sourced from two blocks of Semillon and a single block of Sauvignon Blanc in the Adelaide Hills, The Semillon was sourced from Birdwood and Forreston while the Sauvignon Blanc was sourced from Birdwood. The Semillon was picked early to retain the fresh citrus notes and a touch of herbaceousness coupled with firm green apple acid to give the wine life and balance. The Sauvignon Blanc was picked at optimal ripeness to give a spectrum of citrus fruits through to tropical fruits.

WINERY

The grapes were delivered to the winery at dawn and crushed straight to air bag press in which the free run and pressings fractions were separated. All parcels were fermented separately, with varietal enhancing yeasts used specifically to capture the varietal characteristics of the grapes. Post fermentation the wines were blended to give a balance of flavours and structure from the two flavour profiles and left on lees for 3 months to build mouthfeel. Bottled at optimal freshness to produce wines of true fruit character.

COLOUR

Very pale green straw with brilliant clarity.

BOUQUET

Fresh intense nose displaying intense honey dew melon, lychee and pineapple and a fresh citrus backbone with underlying hints of fresh pea pods.

PALATE

Well balanced palate displaying fresh lemon citrus, lemon sherbert, guava and grapefruit with underlying tropical fruit and fresh pea pods. Brilliant mid palate displaying freshly cut honey dew melon and green apple notes. Slightly textural on the finish with subtle fruit sweetness giving length and intensity.

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 67% Semillon 33% Sauvignon Blanc Bottled: May 2020 Alcohol: 11.7%v/v

Oak: Unoaked Acid: 6.9 g/L pH: 3.03 Residual Sugar: 2.8g/L Sulphur: 147 mg/L