



CHAIN OF PONDS



Novello 2018 Shiraz

VINEYARD

Sourced from select premium vineyards in Langhorne Creek, The cooling lake breezes allow controlled slow ripening giving rise to ripe dark fruit and rounded tannins. While the free draining soil gives rise to floral lift in the wine.

WINERY

All parcels were destemmed only to Stainless Fermenters and inoculated with a varietal enhancing yeast strain and allowed to stay on skins for 7 days with gentle pumpovers 3-4 times per day while fermenting to almost dry. Pressed to tank with only a portion of the Shiraz parcels seeing some french oak for 8 months before being blended clarified and bottled to retain vibrancy and lifted primary fruit.

COLOUR

Deep dark plum red with a slight purple hue.

BOUQUET

Aromas of ripe plums, blackcurrant and dark cherries with a spicy cinnamon and baking spice overlay. Underlying tones of riverstone and cured smoked meats give lift to the nose.

PALATE

The palate is rich, with dominant spiced plums on the palate with hints of blackberry and dark chocolate with subtle violet floral lift. Good balanced acidity and smooth velvety tannins complement the spicy backbone of supporting oak giving additional complexity. An underlying savoury spice character is complimented by primary fruit characters with generous length and weight on the finish.

CELLARING

Enjoy young.

MATCH

A great match for kangaroo fillet with a plum jus, beetroot risotto or a charcuterie board.

WINE ANALYSIS

Winemaker: Greg Clack
Bottled: May 2019
Alcohol: 14.5%v/v
Oak: 20% French Oak
Acid: 6.5 g/L
pH: 3.41
Residual Sugar: 3.2g/L
Sulphur: 74 mg/L