



## 2004 NOVELLO BIANCO

Semillon (66%) Pinot Grigio (34%)  
Adelaide Hills (35%) Riverland (65%)

### Wine Analysis

Winemaker	Neville Falkenberg
Bottled	February 2005
Alcohol	12.5% v/v
Oak	Unwooded
Acid	6.4 g/L
pH	3.23
Residual Sugar	4.5 g/L
Sulphur	120 mg/L

### Winemaker's Comments

A mild growing season prior to the harvest in 2004 produced exceptionally fruity and well balanced white wines from our hand selected vineyards. Combining the zesty fruit salad flavours of the Semillon grape with the flinty, mineral characters of Pinot Grigio, has resulted in a fresh, dry austere style that is perfect to enjoy young with a variety of seafood (especially oysters) or with a fresh tossed salad out on the patio, or under the shade of a Coolabah tree.

### Colour

Pale straw with bright green tinges due to selection of 'free run' juice only

### Bouquet

Fresh fruit salad aromas are complemented by a lovely grassy and citrus overtone. Hints of straw and nectarine are evident with a zesty mineral character adding austerity.

### Palate

Light, fresh and quite dry to suit any wine lover, this style is very approachable as are all our Novello wines. The palate has stonefruit and quince flavour with a lovely crisp, dry finish, and can be enjoyed young and fresh over the summer months.