



2005 NOVELLO - White

Semillon (72%) Pinot Grigio (21%) Sauvignon Blanc (7%)
Barossa (62%) Adelaide Hills (38%)

Wine Analysis

Winemaker	Neville Falkenberg
Bottled	Autumn 2006
Alcohol	12.5% v/v
Oak	Unoaked
Acid	7.0 g/L
pH	3.07
Residual Sugar	7.0 g/L
Sulphur	120 mg/L

In the Vineyard

The 2005 vintage was preceded with a great growing season that was cool enough to produce a crisp style, yet warm enough to gain rich flavour in the varieties used for our Novello White. The Semillon was selected from 2 vineyards in the Barossa Valley and was picked in the early hours of the morning when the grapes were quite cold. The Pinot Grigio and Sauvignon Blanc were sourced from our growers in the Adelaide Hills and display tight structure and add excellent cool climate fruit characters to the wine.

In the Winery

The grapes were harvested separately and fermented cold to retain all the varietal fruit characters. Blending just prior to bottling to achieve a perfect balance between the varieties has resulted in a classic dry white style.

To maintain freshness the blended wine was stored in insulated tanks under temperature control at 5°C prior to bottling. It's like keeping your wine in the fridge 12 months before opening the bottle.

In the Glass

Colour Pale straw colour with bright green tinges

Bouquet The nose is abundant with tropical characters, fig and quince overtones and a smidgen of cut grass freshness, with baled hay complexity.

Palate Flavours of pear, nectarine and dry straw initially greet you on the front palate followed by fruit salad and tangy citrus sensations through the middle of the palate. The stonefruit and quince flavours linger on and are balanced by a touch of natural sugar left in the wine and a lovely crisp lemony finish.