



2008 Novello Bianco

Semillon/Pinot Grigio/Sauvignon Blanc

Wine Analysis

Winemaker	Greg Clack
Bottled	September 2008
Alcohol	13.1% v/v
Oak	Unoaked
Acid	8.5 g/L
pH	3.2
Residual Sugar	5.6 g/L
Sulphur	117 mg/L

In the Vineyard

Vintage 2008 was one of the most challenging on record. The ideal growing conditions early in the season were cut short by an extended heat wave during the peak ripening weeks. Fruit from the Adelaide Hills was let off lightly compared with difficulties faced in most regions, but harvest was significantly earlier than usual due to the heat. With the warmer conditions came more tropical fruit character and less cut grass.

The Semillon was selected from 1 vineyard 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, pressed lightly to limit skin contact and harshness, then fermented cold to retain all the varietal fruit characters. Blending after fermentation allowed us to achieve a perfect balance between the varieties and has

resulted in a classic dry white style. To maintain freshness the blended wine was bottled early thus preserving the fruit intensity of the wine.

In the Glass

Colour Bright straw gold with youthful green hue.

Bouquet The nose is abundant with lush tropical flavours, pineapple, pawpaw, mango and passionfruit, has a zesty citrus backbone with underlying elderflower and cut grass giving subtle complexity.

Palate Luscious flavours of pawpaw, melon and peach greet you on the front palate followed by a lemon and lime zest which complements the balanced palate. The palate is generous and flavours linger in the mouth. A touch of sweetness balanced with a tight citrus zest make the wine ideal to be drunk on a hot summers day.