



2007 NOVELLO DOLCE

Barossa Valley (100%)
White Frontignac (100%)

Wine Analysis

Winemaker	Neville Falkenberg
Bottled	March 2007
Alcohol	11.5 %
Acid	6.7 g/L
pH	3.10
Residual Sugar	28.0 g/L
Sulphur	140 mg/L
Style	Unwooded

In the Vineyard

With a dry, warm spring and summer preceding vintage, irrigation was essential to maintain a healthy vine canopy with plenty of leaf to protect and ripen the "Fronti" grapes. Harvested on 12 February, the grapes were fully ripened yet still retained crisp acidity which has followed through to the end product.

In the Winery

The grapes were de-stemmed and gently crushed via a chiller, direct to the air bag press. After cold settling for 48 hours, the juice was racked and yeasted and fermented for 14 days. At that time, the chilling was applied as the balance of sugar and acids were perfect. Sterile bottling then followed filtration on 19 March 2007.

In the Glass

Colour – Pale straw with brilliant green hues.

Bouquet – Fresh, fruity and ALIVE! The young grapey aromas of muscat, perfume, rose petals and orange blossoms are abundant. It is as if you are crunching into a bunch of Frontignac grapes straight off the vine. After a few months, a spicy mint character will also develop and complement the bouquet.

Palate – Fragrant and flavoursome, so fresh you can taste the bunches and with a touch of spritz left over from stopping the fermentation, the invitation is there to enjoy this youthful wine. The flavours of muscat, fruit salad and quince are enhanced by some natural sugars and a zippy citrus finish. Ideal paired with spicy Asian cuisine or stir-fried vegetables.