



## 2004 NOVELLO NERO

Sangiovese 67% (Riverland); Grenache 22% (Adelaide Hills); Barbera 11% (Langhorne Creek)

### Wine Analysis

Winemaker	Neville Falkenberg
Bottled	December 2004
Alcohol	13.5%
Oak	Unwooded
Acid	7.3 g/L
pH	3.65
Residual Sugar	7.0 g/L
Sulphur	80 mg/L

### Winemaker's Comments

This fresh fruit driven wine has been blended from three exciting varieties without the use of any oak influence. The wine was stored cold in tank prior to bottling for 9 months to retain all the fresh fruit characters typical of these grape varieties. A cool ripening period prior to 2004 harvest has resulted in a style that is approachable now, and can be enjoyed out on the patio or at a BBQ with friends. The wine complements many gamey meats and goes particularly well with tomato based pasta.

### Colour

Dark brick red with purple hues

### Bouquet

Aromas of dark cherry, spice and savoury characters leap out of the glass and entice you to taste the wine. An underlying juicy fruit and mulberry richness add to the fresh vibrant grapey overtones.

### Palate

The palate continues on as the bouquet suggests, tempting and silky, full of savoury earthy characters and mouth-filling flavours. Juicy fruit sensations are derived from the Sangiovese followed by liquorice and spice typical of Grenache. The Barbera adds a meaty flavour and lovely crisp acid finish that is clean and showing very soft tannins.