



## 2005 NOVELLO NERO

Sangiovese (47%) Barbera (29%) Grenache (24%)  
Adelaide Hills (56%) Riverland (16%) Langhorne Creek  
(16%) Barossa Valley (12%)

### Wine Analysis

Winemaker	Greg Clack
Bottled	November 2007
Alcohol	14%
Oak	4 year old oak
Acid	6.3 g/L
pH	3.40
Residual Sugar	5.7g/L
Sulphur	86 mg/L

### In the Vineyard

The 2005 Growing season was cool enough to allow extended ripening giving rise to more concentrated and vibrant primary fruit flavours. The fruit was sourced from a combination of the warmer Riverland, Barossa Valley and Langhorne Creek regions and the cooler Adelaide Hills wine region, Blending the regions allows a more even fruit profile to be produced giving wines of greater depth. This coupled with harvesting during the cool hours of the morning gave rise to preserved fruit with good length and depth in the finished product.

### In the Winery

The grapes were harvested as separate parcels, fermented separately to preserve the varietal characteristics of each variety. Post fermentation these parcels were blended to give a complex and interesting blend, slight oak maturation of the Sangiovese parcel was used to enhance the savoury fruit and tannins of Sangiovese. Once blended this gives an attractive and complex wine which can be enjoyed on most occasions.

### In the Glass

**Colour** Dark Cherry Red with brick red hue.

**Bouquet** Initially you are greeted with intense dark cherry fruits, rhubarb nuances and chocolate, there is good spice reminiscent of fruit cake giving an inviting and complex nose.

**Palate** On the palate you are greeted by a luscious array of dark cherry and red stone fruits, there is a good balance of savouriness and chocolate over the entire palate. A well balanced acid structure supports the wine while complimenting the interesting and persistent sour cherry and fruitcake finish. Mildly firm tannins that are slightly drying are complimented by fruit sweetness making it an ideal food wine. Enjoy slightly below room temperature with a tomato based pasta or gourmet pizza.