

2007 Novello Nero
Sangiovese 50% Barbera 25% Nebbiolo 15% Grenache 10%

Wine Analysis
Winemaker: Greg Clack
Bottled: April 2009
Alcohol: 13.2%
Acid: 6.5 g/L
pH: 3.40
Residual Sugar: 5.7 g/L
Sulphur: 118 mg/L

In the Vineyard

The 2007 vintage was one of the most difficult for many years with crops suffering from drought and then rain at a critical time, resulting in much reduced crops. However the smaller crops offered great intensity of colour and flavour.

In the Winery

The grapes were harvested as separate parcels, fermented separately to preserve the varietal characteristics of each variety. Each variety was treated separately during its maturation in old French oak. Post maturation these parcels were blended to give a complex and interesting blend. Slight oak maturation was used to enhance the savoury fruit and tannins while supporting the fresh fruit characters.

In the Glass **Colour**

Deep strawberry/cherry red with cherry red hue.

Bouquet

Initially you are greeted with intense fresh strawberry and dark cherry fruits. Hints of dried herbs and cinnamon spice add layers of complexity to the nose.

Palate

On the palate you are greeted upfront by a luscious array of dark cherry, strawberry and red stone fruits, with hints of blueberries. There is a good balance of savouriness with a hint of dried herbs. A well balanced acid structure supports the wine while complimenting the interesting and persistent sour cherry and savoury chestnut finish. Firm and slightly chalky tannins from the Nebbiolo are slightly drying and are complemented by fruit sweetness making it an ideal food wine. Enjoy slightly below room temperature with a tomato based pasta or gourmet pizza.



NOVELLO NERO **2007**



Chain of Ponds