

**2009 Novello Rosé**  
**Sangiovese 95% Grenache 5%**  
**Adelaide Hills 100%**

**Wine Analysis**  
**Winemaker:** Greg Clack  
**Bottled:** September 2009  
**Alcohol:** 11.0%  
**Oak:** Unoaked  
**Acid:** 6.7 g/L  
**pH:** 3.13  
**Residual Sugar:** 11.8g/L  
**Sulphur:** 110 mg/L

#### **In the Vineyard**

Early into the 2009 growing season there was a period of very hot weather, fortunately due to the high altitude the Sangiovese is sourced from and the later ripening date, the grapes were still partially resistant to sunburn. Post heatwave there were extended ripening conditions with mild days and cool nights. Flavours developed slowly and natural acidity was maintained. The grapes were picked low in baume to retain natural acid and freshness of fruit.

#### **In the Winery**

Crushed, destemmed and chilled in a rotary vinomatic fermenter, the grapes were then cold soaked on skins for 48 hours to extract colour. The grapes were then pressed off skins, fined and settled for 24 hours. The resultant clear juice was racked and inoculated with a fruit enhancing yeast. Fermented at cool temperatures to preserve the natural fresh fruit characters, the wine was clarified quickly and bottled early to preserve the fruit until it hits your glass.

#### **In the Glass** **Colour**

Vibrant strawberry pink with luminous hues of crimson and deep pink.

#### **Bouquet**

Vibrant and fresh on the nose, lifted notes of strawberry and cherry, nuances of candied raspberries with hints of musk and rose.

#### **Palate**

Lively fresh fruits dominate the palate with upfront flavours of strawberries and cream. Rounded viscous palate with tight balanced acidity, great length of flavour and a touch of sweetness make the wine perfect for a warm spring or summer afternoon.



## **NOVELLO ROSÉ** **2009**



*Chain of Ponds*