

2011 Novello Rosé
Sangiovese 79% Pinot Noir 21%
Adelaide Hills 100%

Wine Analysis

Winemaker: Greg Clack

Bottled: August 2011

Alcohol: 10.1%

Oak: Unoaked

Acid: 7.3 g/L

pH: 3.21

Residual Sugar: 8.5g/L

Sulphur: 108 mg/L

In the Vineyard

A very cool and wet vintage in 2011 delayed ripening and colour development significantly. Persistent rainfalls during vintage led to increased botrytis pressure and delayed harvest. Flavours arrived earlier than usual which allowed harvest to happen before significant disease struck. Due to the cooler cloudy conditions the colour is a much paler pink than usual.

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

Pale salmon pink with highlighted hues of crimson.

Bouquet

Lifted aromas of strawberries and cream and rose petals with a hint of musk. Subtle nuances of raspberry and hint of spice.

Palate

Lively fresh fruits of red berries fill the palate with hints of strawberries and cream. Balanced lively acidity and a gentle sweetness gives a refreshing and pleasant finish to the wine with hints of sweet spices. A perfect accompaniment to a warm spring/summer's day or afternoon.



Novello is a winemaking style aimed at producing youthful, vibrant fresh wines. This is our interpretation!

NOVELLO ROSÉ
2011



Chain of Ponds