



2006 NOVELLO ROSSO

Sangiovese (62%) Grenache (38%)

Sourced from Adelaide Hills, Riverland & Barossa Valley

Wine Analysis

Winemaker	Neville Falkenberg
Bottled	September 2006
Alcohol	12.5 %
Oak	Unwooded
Acid	7.0 g/L
pH	3.1
Residual Sugar	10.3 g/L
Sulphur	110 mg/L

In the Vineyard

In vintage 2006 the Sangiovese was allowed to ripen to 13.0 baume to develop the fleshy and savoury flavours. The Grenache was harvested at 11.0 baume to retain the raspberry confectionary characters, and add vibrancy to the blend whilst retaining crisp acidity.

In the Winery

The grapes were de-stemmed, chilled to 4°C and allowed to 'cold soak' for several days. This allows some gentle colour pickup from the skins without extraction of tannins. Fermented cool to retain the delicate fruit characters and removal of yeast near the end of fermentation has kept the sugar and acid in balance for this fresh Rose style. Great with Asian and lightly spiced dishes or just enjoy at a picnic or out on the veranda.

In the Glass

Colour Cherry red with a vibrant salmon hue

Bouquet You are greeted with aromas of juicy fruits and red cherries typically derived from the Sangiovese grapes, topped up with raspberry confectionery characters obtained from the early harvested Grenache. A touch of dried violets also adds to the overall spiciness of the bouquet.

Palate Fresh and zesty, the raspberry and fleshy characters tingle on your tongue with a balanced sweetness on the middle palate. Vivacious with a lovely juicy fruit tang this is a Rose with exceptional flavour and typifies our alfresco lifestyle here at Chain of Ponds, the little 'Tuscany' hidden between the Forest and the Mount.