



2007 NOVELLO ROSSO

Sangiovese (68%) Grenache (32%)
Sourced from Adelaide Hills & Riverland

Wine Analysis

Winemaker	Greg Clack
Bottled	September 2007
Alcohol	12.5 %
Oak	Unwooded
Acid	6.5 g/L
pH	3.18
Residual Sugar	11.8 g/L
Sulphur	106 mg/L

In the Vineyard

In vintage 2007 the Sangiovese and Grenache were picked and treated separately to maintain each varieties intrinsic characters, After fermentation these separate parcels were blended to produce a vibrant interesting rose.

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. Slight residual sugar was left in the wine, balanced with acid to give a 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 strawberry pink hue

Bouquet You are greeted with aromas of juicy fruits, strawberries and red cherries, topped up with raspberry confectionery characters. A touch of spice adds to the overall complexity of the bouquet.

Palate Fresh and zesty, the raspberry and strawberry characters dominate the palate with a balanced luscious sweetness on the middle palate. A tight acid structure gives life and a juicy fruit tang resulting in a enjoyable wine for our alfresco lifestyle here at Chain of Ponds.