



## 2008 NOVELLO ROSSO

**Sangiovese (59%) Grenache (41%)  
Sourced from Adelaide Hills**



### Wine Analysis

Winemaker	Greg Clack
Bottled	September 2008
Alcohol	12.0 %
Oak	Unwooded
Acid	6.5 g/L
pH	3.17
Residual Sugar	11.8 g/L
Sulphur	120 mg/L

### In the Vineyard

2007/08 growing season was by far one of the most challenging on record with the ideal growing conditions very early in the season cut short by an extended heat wave during the peak ripening weeks. The Sangiovese and Grenache were picked very early in the heat wave and avoided most of the problems faced with heat-affected fruit.

### In the Winery

Grenache and Sangiovese were crushed together, cold macerated for 2 days on skins and then pressed off skins while cold. The juice was then fined and settled to clear juice and

innoculated with the X5 yeast strain. The wine was fermented cool to preserve freshness, removed from lees early and bottled early to preserve the fresh fruit characters.

### In the Glass

**Colour** Light strawberry red with a vibrant strawberry pink hue

**Bouquet** You are greeted with aromas of juicy red fruits, strawberries and red cherries and hints of boiled sweet confectionery. A touch of cinnamon 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 reminiscent of strawberries and cream. A tight acid structure gives life and a juicy fruit tang which complements the refreshing subtle sweetness. The result is an enjoyable wine for our alfresco lifestyle here at Chain of Ponds.

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### Chain of Ponds Wines Pty Ltd

ABN 81 106 967 168

P O Box 167, Main Adelaide Road, Gumeracha, SA 5233, Australia

Tel +61 (0)8 8389 1415 Fax +61 (0)8 8389 1877 email winery@chainofponds.com.au