

**2009 Novello SSB**  
**Semillon 80% Sauvignon Blanc 20%**  
**Adelaide Hills 100%**

**Wine Analysis**  
**Winemaker:** Greg Clack  
**Bottled:** September 2009  
**Alcohol:** 12.5%v/v  
**Oak:** Unoaked  
**Acid:** 6.5 g/L  
**pH:** 3.15  
**Residual Sugar:** 3.8g/L  
**Sulphur:** 133 mg/L

#### **In the Vineyard**

Early into the 2009 growing season there was a period of very hot weather, fortunately due to the higher altitude of the Adelaide Hills, the grapes were still particularly resistant to sunburn. The warmer weather early decreased the green capsicum notes and promoted more tropical characters, as a result the grapes were able to be harvested at a lower baume and as a result have a very tight acid structure.

#### **In the Winery**

The grapes were harvested separately, crushed and pressed lightly to limit skin contact and harshness. The juice was settled clear and then fermented cold to retain all the varietal fruit characters. Blending after fermentation allowed us to achieve a perfect balance between the varieties and has resulted in a lively and aromatic blended wine. To maintain freshness the blended wine was bottled early thus preventing the fruit intensity of the wine.

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

Very pale straw with a luminous green hue.

#### **Bouquet**

The nose is very fragrant with lifted tropical flavours of pineapple, passionfruit and honey dew. Lemon sorbet and hints of cucumber add extra depth to the nose.

#### **Palate**

Luscious and fresh fruit flavours dominate the palate with up front passionfruit and honeydew. Zesty lemon and lime juice flavours give a strong backbone with good acid balancing the fruit sweetness providing very good length and flavour.



## **NOVELLO** **SEMILLON** **SAUVIGNON BLANC** **2009**



*Chain of Ponds*