



NV Novello Sparkling Rosé

Sangiovese (45%) Grenache (27%) Mataro (15%) Riesling (6%) Semillon (2%)

Other (5%)

South Australia
Transfer Method

Wine Analysis

Winemaker	Greg Clack
Bottled	April 08
Alcohol	10.0% v/v
Acid	7.5 g/L
pH	2.97
Residual Sugar	10.0 g/L
Total Sulphur	140 mg/L

In the Vineyard

Selected from multiple parcels to give complexity and an array of fresh fruit flavours, the parcels were picked early to achieve 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 allowed some gentle colour pickup from the skins without extraction of tannins. It was fermented cool to retain the delicate fruit characters and re-fermented using the transfer method to preserve freshness. This wine is perfect for a lazy long lunch in the sun.

In the Glass

Light strawberry pink with a vibrant salmon hue.

Bouquet You are greeted with aromas of juicy fruits, strawberries and red cherries typically derived from the Sangiovese grapes, topped up with raspberry confectionery characters obtained from the early harvested Grenache.

Palate The fresh fruits of raspberry and strawberry are balanced with the sparkle of dissolved carbon dioxide in the wine giving a pleasant fruit tingle on your tongue. Firm acid is balanced with a gentle sweetness on the middle palate. Lovely fruit weight gives a rounded enjoyable lower alcohol wine.

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