



# NOVA VITA

ADELAIDE HILLS WINES

Nova Vita Wines  
11 Woodlands Road  
Kenton Valley, SA 5233  
Ph (08) 8356 0454

Email – [sales@novavitawines.com.au](mailto:sales@novavitawines.com.au)  
[www.novavitawines.com.au](http://www.novavitawines.com.au)

## 2017 Firebird “Saignee” Rose

Our 2017 Sangiovese Rose is our 5th attempt at making a dry style Rose with the only sweetness the natural sugars provided by the fruit. In 2017 we have gone back to how it all began where we 1<sup>st</sup> experimented with the Saignee process for our 2013 Sangiovese Super Tuscan.

### Viticulture

2017 in the Adelaide hills will go down as a great year for aromatic whites and Rose made from medium bodied varieties such as Sangiovese. The year was warm at the beginning but then finished with a long period of cool nights in the Adelaide Hills and a few bursts of rain. The grapes were harvested in several batches late in March once skin colour and ripeness were perfect.

### Winemaking

The 2017 wine is a blend of the Saignee juice from Sangiovese, Shiraz and Cabernet where we bled off around 10% of each ferment to concentrate the flavours of the wines. Each Saignee batch was sent straight to barrel, wild fermented, tucked away in the back of the barrel hall and then blended to create this unique style wine.

The aroma is full of rose petals, red berries, Turkish delight and a hint of savoury spice all synonymous with the Sangiovese variety. These characters all flow onto the palate where the red berries come to the fore with a hint of blood orange and some pomegranate fruit dance on the tongue. This is a dry style rose with less than 1 gram of natural residual sugar but the intensity of the fruit produce a beautiful long palate with the natural sweetness all balanced by fantastic acidity

**Winemaker** - Mark Kozned

**Alcohol** - 13.5%

**pH** - 3.18

**TA** - 6.9 g/L

