

# LITTLE RASCAL

2005 Adelaide Hills Arneis

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## Grab

This 'Little Rascal' jumps out of the traps with racing acidity and pithy fruit persistence. More zip than No 4, Race 10 at Angle Park! Lap it up!

## Spiel

Vintage: 2005 = crackerjack.

Variety: Arneis – grown in Piedmont, NW Italy.

The word means 'little rascal' in English.

Vineyard: Yacca Paddock, Kuitpo (Adelaide Hills) – top spot!

Vinification: No smoke or mirrors, just a cool tank ferment.

pH TA RS: Who cares? It's good kit!

Production: Bugger all.

## Colour

Pale straw yellow, with tinges of green

## Bouquet

Lemon, lime with a hint of almond kernel

## Palate

Nashi pear and pithy fruit flavours dominate, with racing acidity

## Grub Match

Salt n pepper squid (we love it!); Coffin Bay oysters; anti pasto

## Cellaring

Drink up!

## Vintage

We couldn't have asked for a better vintage. 05 was, and is, a cracker!

A great season was setup by good winter rains, followed by a warm spring, and very mild summer with regular well timed rains right through to January. Harvest itself was event free with mild and dry ripening conditions right through to the end of April.

## Vineyard

The Hicks' vineyard is near Kuitpo in the southern Adelaide Hills - 380m above sea level on clay with ironstone – the spot!

## Vinification

The aim throughout the fruit processing stage is to preserve the fresh flavours by gentle handling, and by keeping the fruit and juice as cool as possible. The hand picked fruit is crushed as soon as it arrives at the winery and the free run juice drained off immediately. This is then fermented by a neutral yeast strain at low temperatures of 12-15°C so that the wine maintains primary fruit aromas and flavours. Throughout the process the aim is for minimal handling, and attention to detail, ensuring that the delicate aromatics are not compromised. Fermented to dryness, this wine was filtered and bottled in September 2005.

