

PRIMA FACIE

2006 Adelaide Hills Arneis

Grab

Pithy, dry white – the ultimate summer cleanser - salt n pepper squid anyone?

Spiel

Arneis is indigenous to Piedmont, NW Italy and means 'Little Rascal' in English, which had been the nick name for this little number. Dino Crocetti said, 'You're nobody til somebody loves you,' but today you're nobody til somebody sues you! It seems that some bright spark had already registered a similar name, and it was an open and shut case – Prima Facie. Sourced from a vineyard near Kuitpo in the southern Adelaide Hills (380m above sea level on clay with ironstone), this zippy wine lives on, with pithy fruit persistence, ready to race to your taste buds.

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 steely acid and minerality, making the palate long and zingy (Pinot Grigi-what?!)

Grub Match

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

Cellaring

Drink up!

Vintage

06 season was well setup by good winter rains and a warm spring. Although vintage started slowly in mid-February, optimum ripening conditions from early March led to a short, sharp and shiny harvest, and saw us fermenting in several 'garages'. It was back to basics and we loved it! Hands on and dirty!

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 soon after vintage in July 2006.

