

VIVO

2018 Adelaide Hills Arneis

Grab

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

Spiel

This is the ultimate summer cleanser. Forget your G&T, this Arneis from the cool climes of the Adelaide Hills will quench and refresh. Citrus and lime zest with a hint of nashi pear and minerality.

But this wine isn't just an aperitivo tease. Its purity of fruit, zippy persistence, and finely textured finish make it the 'perfect match' for a feast of dishes.

You'll love it....we love it!

Colour

Pale straw, with tinges of green

Bouquet

Nashi pear and passionfruit, with a hint of lime

Palate

Nashi pear and pithy fruit flavours dominate, with lime zest and minerality, making the palate long and zingy. Some say Sauvignon Blanc, I say Arneis!

Grub Match

Fresh scallops with ginger and shallots; chilli crabs; salt n pepper squid; agnolotti al plin

Cellaring

Drink up!

Vintage

The growing season pulled out of the station with winter rainfall around 10% higher than average. A dry spring combined with a warmer than average October and November meant the vine canopies grew quickly, and led to a good flowering and set. January and February were warm and dry, with a series of heat events slowing down the pace of ripening. Similar to 2017, March signalled the start of an Indian summer that lasted through into April. These perfect ripening conditions allowed us to pick all our blocks at the optimum point, and the resulting wines look the business. 2018 may rank with the best of the decade - 2010, 2012, 2015, 2016. All aboard!

Vineyard

Caj's vineyard is near Kersbrook in the northern Adelaide Hills - 340m above sea level on complex sandy clay loams over shale

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 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 2018.

