

# VIVO

## 2012 Adelaide Hills Arneis

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### 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 climbs 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, some say Pinot Grigio, I say Arneis!

### Grub Match

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

### Cellaring

Drink up!

### Vintage

A tale of hope and glory. Good rains throughout much of 2011 setup vineyards with good soil and vine health going into the growing season. Warmer and drier conditions through October and November followed, which led to strong and healthy shoot growth, and by December, below average crops were evident due to less and smaller bunches. We were full of hope. January and February were characteristically dry, but continued the trend of below-average temperatures. There was a rain event in early March, however it didn't cause any disease issues, and actually refreshed many vineyards and allowed them to ripen steadily. Not surprisingly the cool ripening conditions delivered fruit with intense aromas and flavours, and allowed every site to show its full potential and individuality in the resulting wines. 2012 was a privileged vintage. After the mother of all harvests the previous year, we were rewarded with outstanding quality across all varieties, whilst working with old friends (TSW and JP) in our new 'Home of the Brave' winery.

It will sit among the greatest vintages, perhaps the most glorious!

Truly blessed and thankful.

### 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 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 September 2012.

