

# VIVO

## 2014 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 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

'A game of two halves' was the story of vintage. Above average winter and spring rainfall led to good vine growth, but a windy spring and some unseasonal frost events resulted in a poor fruit set and potentially low yields. Heat events in January brought on vintage quickly, but the 'mother of all handbrakes' was applied in mid February with 100-150mm of rain. This and the following cool weather in March/April gave the reds the perfect hang time. It's a funny old game, and this vintage of two halves is still under analysis, but a cool season overall and low yields has produced some wines of real finesse that are already showing poise and distinction, reminiscent of 2010.

He shoots! He scores!

### 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 June 2014.

