

VIVO

2015 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

A condensed vintage with full fat flavour! A warmer than usual spring led to an early, yet even flowering and fruit set. Together with a dry season, this led to an early start to vintage despite mild conditions and welcome rainfall in January. With harvest progressing quickly, it was clear that yields were variable, but the wines showed full flavours. Low yielding BV Shiraz was rich, 'modern classical' and MV Cab was varietal and structured (reminiscent of 2005). Yields were up in Garnacha, Monastrell, EV Shiraz and Adelaide Hills, thus looked less primary, more savoury, with good acid (reminiscent of 2002). So the upshot is we've almost got two vintages in one, with some diverse, full flavoured wines. Lap it up!

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 May 2015.

