

VIVO

2020 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

Below average rainfall over winter followed by a very dry spring; with high winds and cold nights in November disrupting flowering; and hot, dry conditions in December and early January reducing bunch and berry size; resulted in yields at least 50% below the 10-year average. Thankfully a cooler February and March led to slower ripening despite the low yields. Whilst variability within vineyards, caused by the earlier extremes in the season, meant for tricky picking decisions, the low yields have seen intense flavours in whites, and reds that show great depth and structure. 2020 was yet another challenging vintage, to rival 2019, but again it's delivered one of which to be proud, with Garnacha, Monastrell and Eden Valley Syrah showing particularly well. A harvest that will be remembered for the challenges posed by bush fires, difficult picking decisions, and a global pandemic, but one that presented a thrilling rollercoaster ride! Hands in the air!

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 2020.

