



2006 SV GISBORNE ARNEIS 'THE LITTLE RASCAL'

Winemakers Notes

The Arneis grape is indigenous to Piemonte in North-West Italy. Its name means 'Little Rascal' in the local dialect. This describes in two words just how difficult this grape is to grow and vinify. Our first ever Arneis was hand harvested on the 16th of March from the Bell Family Vineyard, just out of the city of Gisborne. A whopping 1381.5 kg of fruit was chilled and transported to our winery in Auckland. The Gisborne summer had been very kind and the fruit was in perfect condition. On arrival at the winery the fruit was whole bunch pressed to a small tank for settling. It was then racked and inoculated and sent to old oak for fermentation and maturation for four months. After this the wine received a light filtration and was bottled on 15th August 2006. We believe that our 2006 SV Gisborne Arneis is New Zealand's first commercial bottling of the rare and rascally variety.

Analysis; Alc 14.5% **Acid** 5.9 g/L **Res Sugar** 3.7 g/L **pH** 3.33

Tasting Notes

Colour: At bottling the wine was very pale with light green tints. With time we expect that it will develop some pale gold hints.

Bouquet: New varieties are always very tough to write tasting notes for. This wine has stonefruit nuances with some delicate herbal characters. Some of the staff thought they could detect touches of almond which is typical in Piemontese Arneis.

Palate: Surprisingly rich, full and textural. The stonefruit character fills and the mid palate and gives the wine length and breadth.

Cellaring

This is our very first vintage so we are unsure of the cellaring potential. There's not much of it so buy it and drink it! If it behaves the way it does in Italy, then it won't be a wine for the cellar.

Food Matches

Perfect with seafood and salads

Simon's suggestion

Still experimenting. At the launch of this wine on September 11th @ Toto restaurant it was matched with a crispy aromatic salted cod and potato cake

Suggested Wine list

A full bodied, dry white wine rich in stone fruit character. Perfect with seafood and salads and best enjoyed young

Awards

****Four Stars - Cuisine Issue 121 Feb 2007