



2008 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. Summer 2008 was stunning in Gisborne and this made for a very early harvest. The Bell Family Vineyard in Hexton was harvested in two passes. The two parcels were fermented separately and then assembled for stabilising and bottling. Given Arneis' rascally reputation we ensured that our winemaking inputs were kept to an absolute minimum.

Analysis

Alc 14.5% **Acid** 6.2 g/L **Res Sugar** 6.3 g/L **pH** 3.29

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: Like a Chameleon! Sometimes it's lemons and grapefruit, then it's marmalade, then it's peachy and sometimes a hint of feijoa is lobbed in.

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

Cellaring

We don't believe that Arneis is a wine for the cellar. Our experience with Arneis from other countries indicates that it is best in its youth.

Food Matches

Perfect with seafood and salads

Suggested Wine list

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

Awards

TROPHY & Gold Medal – International Aromatic Wine Competition, Oct 2008