



FIRST DROP

- WINES -

VIVO

2023 ADELAIDE HILLS ARNEIS

DELICIOUSLY REFRESHING AND OVERFLOWING WITH THIRST
QUENCHING DRINKABILITY.

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.

CELLARING

Drink up!

VINTAGE

Average winter rainfall initiated a healthy bud burst. Spring was also relatively cool and windy which led to some prolific canopy growth in parts of vineyards but also later than usual flowering. Mild summer conditions allowed the vines to continue thriving and growing, leading to the later timing of veraison. The season has shown vibrancy of aromatics in whites and lovely spice and flavour intensities in red varieties.

VINEYARDS

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.

