

# 'LITTLE RASCAL'

# 2017 SELECT VINEYARDS GISBORNE ARNEIS

Sustainable Wine NZ Registration Number: NZW49B9EE425

#### **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 can be when the mood takes it. The fruit was hand-picked, chilled and trucked to Auckland. It was then whole bunch pressed and tank fermented to allow us to retain all of Arneis's juicy goodness. Bottling day was Oct 11<sup>th</sup> 2018.

**Analysis** 

**Alc** 13% **Acid** 5.7 g/L **Res Sugar** 4.2 g/L **pH** 3.44

**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. In the background, there is always a

faint hint of aniseed.

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

gives the wine length and breadth.

## **Cellaring**

Arneis ages surprisingly well into the mid-term. In the bottle it seems to become fatter and richer while still remaining fresh and approachable

#### **Food Matches**

A lovely partner to elegant seafood dishes

# **Suggested Wine list**

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

## **Independent Reviewer's Comment**

"Pale in the glass – belying its 6 years in bottle – this arneis has aromas of apple and pear with a nutty note that adds complexity. The palate is juicy with great weight and a baked-apple flavour alongside savoury characteristics and an intriguing aniseed twist." Cuisine Magazine, March 2023

"This fleshy, weighty wine has strong, vibrant, peachy, slightly spicy flavours. Scented, with excellent intensity and harmony, it's an ideal, all-purpose, dryish wine, offering delicious drinking from now onwards." Michael Cooper, March 2019

# **Awards**

4 Stars – Cuisine Magazine, March 2023

4<sup>1/2</sup> Stars/Best Value Buys - Winestate, May 2019