

ARRIVO

ARRIVO NEBBIOLO REPORTS

June 2010

Hello again to all our customers and Nebbiolo enthusiasts, and thank you for your ongoing support for our Nebbiolo wines. For those of you who have been following our vintage releases, it has been a long time between drinks....but the one thing we have discovered along the way is that all of our wines, our Rosato di Nebbiolo, our Nebbiolo and our Nebbiolo Lunga Macerazione need more time....lots of it. They just get better and better with time in bottle!

As a result we have delayed the release of the **2009 ARRIVO Rosato di Nebbiolo**, and the **2007 ARRIVO Nebbiolo**, until now. We have also taken the decision to delay the release of the **2007 ARRIVO Nebbiolo Lunga Macerazione** until 2011, giving it the respect it deserves with additional bottle-ageing before release. Going forward, it will be our policy to release the *Lunga Macerazione* one year later than the Nebbiolo of the same year.

2009 ARRIVO Rosato di Nebbiolo

We know that many of you loved the tightness of the 2008 Rosato di Nebbiolo from release, but for us this wine really started to hit its straps almost 12 months after we released it. The **2009 ARRIVO Rosato di Nebbiolo** is in the same style and is still evolving, but with an extended time on lees (7 months), and extra time in tank prior to bottling, we believe it is a good way along the track and ready for release (just!). And like the 2008 will drink beautifully for at least another two years. The nose opens in the glass to reveal lots of tangy notes, red berry and cherry, with intense florals (rose) and a hint of cumquat. The vibrant, focused palate shows dense sour cherry fruit over a tight frame of fine nebbiolo tannins and acid zest. Very long. I am just loving this wine! (Sally). As in previous years, the blend also includes around 5% of our 2009 *Lunga Macerazione* Nebbiolo.

2009 was a splendid season in the Adelaide Hills. An almost textbook growing season resulted in grapes with rich vibrant fruit and a firm yet generous structure. The season was really quite mild to warm, apart from a couple of heat peaks, the strongest of which occurred in late January, prior to veraison. As such the impact on the ARRIVO Nebbiolo vineyard was negligible. The vines seemed to self-regulate their crop during the heat, thereby replacing much of the crop thinning that we usually have to perform in the second week of February. The season progressed beautifully well into April and we hand-harvested the ARRIVO Nebbiolo on April 23rd, just before the heavens opened, dropping over 150 mm of rain in the space of 4 days!

2007 ARRIVO Nebbiolo

The story is similar with our Nebbiolo wines, with the intense varietal aromatics of the 2006 ARRIVO Nebbiolo singing from the very beginning, but the palate really taking time for the fruit to fill out and the tannins to melt. We feel that the profound structure of the 2006 Nebbiolo didn't reveal its true depth until a good six to twelve months after release.

The 2007 season was mild to warm, with just a couple of spikes in temperature, creating no issues for the ARRIVO Nebbiolo vineyard. Harvest occurred on April 11th just ahead of the break in season, with the berries showing great flavor, vibrancy and tannin ripeness. Stylistically a bigger, deeper wine than the 2006, the **2007 ARRIVO Nebbiolo** has all the rose-petal florals, but is really all about deep dark truffle and anise notes over ripe berry fruit on the nose, and a full, firm structured Nebbiolo palate of great sapidity, line and length. The acid is in perfect balance and the wine definitely benefits from early decanting. As is our practice, only a portion of the '07 *Lunga Macerazione* was bottled separately, with about 40% of the 2007 *Lunga Macerazione* making its way into the 2007 Nebbiolo.

Our 2007 Nebbiolo will definitely benefit from cellaring (8-10+ years). On release the Nebbiolo is still at the stage where we find it at its best several hours after opening, following the pattern of our earlier releases. We strongly advocate that our wines be decanted and thoroughly aerated prior to service. Although it is an over-used cliché, our fascination with Nebbiolo cannot be separated from our enjoyment of drinking the wines with great food, particularly classic Piedmontese cuisine. Our food picks of the moment – Adelaide Hills Leek Crostini with ARRIVO Rosato di Nebbiolo (Leeks sweated in butter and olive oil topped with *Harris Cured Salmon*) and *Pasta e Fagioli* (Borlotti beans combined with *Marino's* Italian sausage meat served with *Orecchiette* and grated *Parmigiano Reggiano* plus a generous drizzle of extra virgin olive oil) – Peter's favourite meal.

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ARRIVO NEBBIOLO - A SELECTION OF RECENT REVIEWS

Jamie Goode's Wine Blog (UK), January 2010

'Really enjoying this wine. It's an Australian Nebbiolo (**Arrivo Nebbiolo 2007 Adelaide Hills**) produced by Peter Godden of the Australian Wine Research Institute, from grapes grown in the Adelaide Hills. Nebbiolo is a difficult variety that rarely performs well outside Piedmont in Italy, but Peter seems to have found the knack of working with it. As well as this wine, he also produces a rosé, and a high-end bottling called Lunga Macerazione (the 2006 version of this was one of the wines in the Landmark Tutorial - it was fantastic - and I have another bottle of this in the tasting queue). I'm sure Peter wouldn't claim that Arrivo has fully arrived yet; but if this is what he's able to achieve at the outset (2007 is the fourth vintage), then future wines look set to be incredible.

Arrivo Nebbiolo 2007 Adelaide Hills

14.5% alcohol. This is a beautiful wine, and it's just a baby; as such, it benefits from decanting, and tasted on the second day it shows even more complexity and elegance. Pale cherry coloured, it has a sweetly aromatic nose of ginger, herbs, warm spices and sweet cherry and plum fruit. The palate has intensely spicy sweet cherry fruit with firm tannins, but with some air settles down a bit to show complex, elegant savoury, subtly earthy fruit. Nice smoothness and purity of texture here: a really interesting Australian take on this difficult but beguiling Italian grape variety. I think this will be great in five years time, and it will be interesting to see where it gets to in a decade. 92/100

Wine Business Monthly December 08 / January 09

50 STARS of 2008

WBM is proud to present: 50 stars of the Australian wine sector, as voted by the editorial panel, selected for their achievements, their entrepreneuring spirit and their shared passion for the industry, which will underpin its future.

PETER GODDEN, Arrivo

Godden is known across the globe for his groundbreaking AWRI research on wine closures but his growing reputation as arguably Australia's pre-eminent Nebbiolo exponent threatens to overshadow his earlier work in the labs! It seems that every time you open a newspaper or magazine there's another review for Arrivo Nebbiolo. WBM100 scores have included **96 points for the '06 Nebbiolo, 95 for the '06 Lunga Macerazione Nebbiolo (extended maceration version) and 92 for the '08 Rosato di Nebbiolo**. Attention to detail is the hallmark of these awesome wines and the packaging is smart and distinctive. Oh, and Godden uses screwcaps.

Sunday Life, Matt Skinner Uncorked

Alternative Drops, November 8, 2009

Arrivo Nebbiolo 2006

Having taken out the AAVWS Best Wine of the Show in 2006 (for the 2004), the 2006 model continues the good form. Expect a complex nose layered with morello cherry, rose, black olive and dried rosemary. In the mouth, it's intense, delicately textured, beautifully balanced and extremely seductive. Try it with coq au vin.

The Australian WINE Annual 2010, Jeremy Oliver

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One of the most exciting new entrants to this edition is the small-scale Arrivo operation owned and managed by wine import manager Sally McGill and wine scientist Peter Godden. Together they are making a huge contribution to the introduction of high-end Australian wines from Italian varieties. It's quite an achievement to have attained such a high level of consistency and authenticity from such an early stage. The Arrivo range is complemented by a brilliantly savoury and meaty **Rosato di Nebbiolo 2008** (yes, I have actually rated a rose' at 93/100!) and a finely textured **Lunga Macerazione 2006** (93/100, drink 2014-2018).

Arrivo Nebbiolo Adelaide Hills 2006, **** 95 points

Very youthful and alluring, with perfume, depth and delicious fruit artfully backed by meaty, savoury qualities and subtle complexity. It's floral and minty, powerfully scented and cherry-like, with a vibrant presence of spicy red fruits and earthy nuances underpinned by a fine, firm chassis of drying tannin. Long and supple, with the tightness, focus and savoury qualities of a Marcarini, it has all the elegance and completeness to age with grace and charm.

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ARRIVO NEBBIOLO - A SELECTION OF RECENT REVIEWS CONT'D

October 2009

Dirty Dozen...Tim White's personal favourite dozen wines from 2009.

10. Best Rose

Arrivo Rosato di Nebbiolo 2008, (Adelaide Hills, SA)

Cumquat peel tangy, plus gentle 'nebb' florals and earthiness.

Attacks super-tight and dry, really powerful and chewy, yet refreshing with tight peel & pips.

Might be too austere for some, but this is one serious rose. **10/10**

The Age, Melbourne Magazine

Winefront Monthly, Campbell Mattinson 27 Oct 08

Seems funny to say 'hold off' on a rose, but I reckon this **Arrivo Rosato di Nebbiolo (2008)** will be a better drink given a few extra months in bottle - it will probably be at its best in late summer/autumn 2009 (which is probably the best time of the year to drink rose anyway).

I loved last year's release and I really like this too. It's a great style of rose. It's got lots of dry tannin, lots of fruity acidity, notes of nectarine and rose petals, dried herbs and chalk. Love the dry, grippy finish - it's a winner in my books

Age Epicure WINE STYLE, Winter 2009, Ralph Kyte Powell

2006 ARRIVO Nebbiolo , 4 + 1/2 stars

For winemakers, nebbiolo is the most difficult of the trendy

Italian grape varieties. This Adelaide Hills version starts tightly wound and muted, developing with air the classical tar, black cherry, panforte and earthy note through a finely textured, subtle, dry palate. Tannins are butch and grippy. Needs age.

Cellaring? yes, two to 10 years

Food idea: Wild Game

WINEWISE Volume 24, Number 5, December 2008, OTHER REDS

2006 Arrivo Adelaide Hills Nebbiolo Lunga Macerazione OUTSTANDING

This is a very small production wine, but it has certainly attracted a lot of attention – which it deserves. Winemaker Peter Godden has managed to capture the essence of nebbiolo in this release. The nose has the classic rose petal fragrance, and red fruits flavours flow through the long palate. Tannin is very much a part of nebbiolo, and the finish is firm, but in no way hard. Barolo fans will love this.

2006 Arrivo Adelaide Hills Nebbiolo HIGHLY RECOMMENDED

Definite rose petal varietal aromas plus a spicy touch. The palate is fine and firm, with good fresh fruit. Not as complex or savoury as the Lunga Macerazione, but it's still a very good example of nebbiolo.

Nick Stock, Wine Business Monthly, TOP WINES OF THE YEAR 2008

Arrivo Nebbiolo 2006, 96 points

Super fragrant Nebbiolo fruit aromas and the most polished of the three releases to date. Cinnamon and other sweet spices, ripe cherry fruit and gentle liquorice in the background, these aromas are worth savouring. Smooth vibrant tannins, layered with cherry, musk and rosewater flavour, elegant, direct and superb interplay between fresh acids and finely sheeted tannins.

The Adelaide Advertiser "Indulge", January 14, 2009

Drinks by Tony Love

ARRIVO 2006 Nebbiolo, 94 points

Lighter brick-red tones, classically varietal, but don't be mistaken. This has an impressive cherry fruit and rustic smoky nose that evolves gloriously with air-time, as does its garden herbal elements in the palate all wrapped in a typically powerful tannin coating. Cries out for rare beef. A long maceration version is also a stunner.

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