

ARRIVO

ARRIVO NEBBIOLO REPORTS

August 2008

Hello again to all our customers and Nebbiolo enthusiasts, and thank you for your strong support of our wines over our first two releases.

We have just returned from a trip to the homeland of Nebbiolo, Piedmont. We showed our 2004 and 2005 Nebbiolos to some of our most revered producers, and received a warm response. So we are refreshed and reinvigorated having tasted many great Nebbiolo wines, and came away having learned more about growing and making Nebbiolo - information that we will use in our vineyard and winemaking over the coming years.

The current ARRIVO releases

Our current releases are the **2006 ARRIVO Nebbiolo** and the **2006 ARRIVO Nebbiolo Lunga Macerazione**. There is slightly better availability of the 2006 ARRIVO Nebbiolo compared to previous releases, but the **Lunga Macerazione** is extremely limited. We are also accepting orders for the **2008 ARRIVO Rosato di Nebbiolo**, which is currently ageing on lees. We expect it to be ready for release in early October.

The **2006 ARRIVO Nebbiolo** was hand-harvested on March 28th. It seems like a long time ago now climatically speaking! The season broke very suddenly and quite early, bringing substantial rain and very cold nights. It was a shock to all grape growers. The weather did improve for a brief period, but the forecast was dire so we made the impulsive decision to harvest - and within 24 hours we had all of our grapes safely in the winery. This was undoubtedly the right decision, as the following weeks brought hail and rain, which would almost certainly have destroyed the entire crop. The grapes were therefore harvested perhaps two weeks earlier than anticipated, but they were in perfect health and were physiologically ripe. Consequently the wines are intensely perfumed, and exhibit wonderful varietal clarity and remarkably tight acid structure. We really identify with Nick Stock's description of our wines as having 'deeply sprung acidity'.

The moment has come for the first release of what is the third Nebbiolo wine we produce from each batch of grapes, the **2006 ARRIVO Nebbiolo Lunga Macerazione**. Throughout much of the 20th century, producers in the Langhe kept their Barolo and Barbaresco wines for a long period in contact with the grape skins, - for 2 months or more, effectively giving them a long maceration (*lunga macerazione*). Some of the most profound and long-lived Nebbiolo wines we have ever tasted were made using this technique, and it has always been our intention to use *lunga macerazione* in the making of ARRIVO Nebbiolo wines. The **ARRIVO Nebbiolo Lunga Macerazione** pays homage to this great Piedmontese tradition, and we have also sought to reflect this in the design of the label. Our *lunga macerazione* wines spend 72 days 'on skins', making them almost certainly the last red wines to be pressed in Australia each vintage.

We were overwhelmed with the announcement that our **2006 ARRIVO Nebbiolo Lunga Macerazione** had been selected along with just 20 other wines as part of the "Dream Team" for the first "Landmark Australia" event being held in Sydney on August 20th, 2008. For details please visit the website: http://www.winefocusaustralia.com.au/landmark_index.html

Our 2006 wines will definitely benefit from cellaring. On release they are still at the stage when we find them most enjoyable 24 hours after opening, and this follows the pattern of our first two releases with the 2004 Nebbiolo perhaps only now emerging into a different phase of its development. We strongly advocate that our wines be decanted and thoroughly aerated prior to service, and although it is an over-used cliché, our fascination with Nebbiolo cannot be separated from our enjoyment of drinking the wines with great Piedmontese cuisine. Undoubtedly our wines will deliver their maximum enjoyment when consumed with a wide range of foods, and we particularly like Piemontese regional specialties such as: risotto ai funghi, pasta e fagioli (in bianco - without tomato) and Brasato al Barolo (beef braised in Nebbiolo). Drink the 2006's now, or over the coming 8-10 years+ if cellared under optimal conditions.

The press and other positive reviews of our wines have continued strongly over the last year, and we have included a small selection in the following pages.

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ARRIVO WINE™

Grown and made by Peter Godden & Sally McGill
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ARRIVO NEBBIOLO REVIEWS

THE BIG RED WINE BOOK by Campbell Mattinson (April 2008)

TOP TEN OF THE YEAR

10. Arrivo Rosato di Nebbiolo 2007

This book was meant to be a Rosé Free Zone, but a few were so good that I couldn't hold them back. This is a first release, and it is absolutely fabulously gorgeous.

2007 release, 94 points.

Think of sweet, ripe red table grapes pureed and then cleaned up into a bright, translucent liquid – the slightly herbal grip of their skins still detectable in the juice. Then add alcohol, and imagine flavours of grapey, Turkish delight-like flavour. If that sounds delicious to you, then whammo, we're onto something seriously special here. If it sounds a bit light and sweetish for your tastes – then this won't be for you. Admittedly, it will drink far better in autumn, spring and summer than it will in the upcoming winter. Drink 2008 -2010.

The Weekend Australian Magazine, December 15th 2007

Wine by Max Allen

2007 Arrivo Rosato di Nebbiolo

Only a few dozen cases were made of this stunning Adelaide Hills rosé, more's the pity. I can't remember the last time I tried a pink wine with this much savoury, spicy, floral complexity and seductive textural depth.

The 2007 Adelaide Review HOT 100 South Australian Wines by Nick Stock,

Arrivo Nebbiolo 2005

The fruits of dedication and diligent attention to detail, Arrivo is a fine example of Adelaide Hills' suitability to this, the king of all Italian grapes. Intense sour cherry fruit, deeply sprung acidity and lingering fine tannins. Best enjoyed with a meal.

The Australian Financial Review, January 4-6, 2008

WINE by Tim White

Arrivo Rosato di Nebbiolo 2007 (Adelaide Hills SA)

Don't be fooled by the pretty pink label here, this packs a hell of a punch. Earthy mushroom and hot-brick smelling, it has complexity. Attacks with plump fruit, really big up front and then just powers through the palate. There's currant and loganberry, and it's really chewy and mouth-sucking. Wow. 94/100.

Tom Stevenson's WINE REPORT 2008 (Named Best Book – 2008 Gourmand Awards)

Global Report Australia by Huon Hooke

Most Exciting or Unusual Finds

Nebbiolo 2004 Arrivo, Adelaide Hills

Co-owners Peter Godden, a key scientist at the Australian Wine Research Institute, and Sally McGill, a long-time Italian wine importer, probably have Australia's only vineyard dedicated solely to Nebbiolo, from which they fastidiously craft a lovely fruit-driven wine using no new oak and winemaking techniques aimed at achieving good extract but soft tannins.

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The Age A2, Saturday December 8, 2007

48 hours eat, drink, cook...

Wine, Jane Faulkner

Nebbiolo, nectar of the Godden

Nuance is what Nebbiolo is all about. "In terms of winemaking, this presses all my buttons," says Peter Godden of the Nebbiolo he and his wife, Sally McGill, produce under the Arrivo label. "And this year we have three different wines, the rosé, the standard and a long maceration, and to understand the nuances is really wonderful." To say Godden and McGill have been fanatical about their one-hectare vineyard site in the Adelaide Hills would be an understatement.

They've meticulously worked out the site, the clones, the aspect, the viticulture, all the right things to make a great Australian Nebbiolo. Their 2005 Nebbiolo, only their second commercial release, is looking exceptionally good (see tasting note below) but for the '06 vintage release (sorry folks, that will be mid-2008), there's another exciting addition – a *lunga macerazione* or long maceration; it just reads and sounds better in Italian. So what's that all about? "The greatest Barolos I've ever tried had two months or more on skins," says Godden. "When I first saw them I couldn't believe it. They had the greatest structure yet were beautifully perfumed with a delicacy, too. I thought then, 'I'll do that one day'". "That day has come around, and while much can go wrong with extended skin contact – basically the wine can be ruined – with clean ferments and excellent fruit and plenty of nerve, this traditional method of winemaking can work and brilliantly. Proof, says Godden, with his 2006; by coincidence, that and the '07 were both kept on skins for 72 days. "It builds up this sweetness in the tannins. The tannins are beautiful and there's a grainy texture and fineness to the wine. I'm very excited." Nebbiolo can be distinguished by the magnificent character of its tannins. One of the finest producers in Piedmont, the late, great Giovanni Conterno, told Godden: "You mustn't bottle Nebbiolo until the tannins melt like candle wax." It's a lovely analogy, and Godden understands exactly what that means in terms of winemaking: "You don't want drying or parching tannins, and with (some) Nebbiolo it is easy for those tannins to suck up every part of your mouth. Of the 2006 wine, he says, "it's sweet, long with balance. He's also firm that the *lunga macerazione* is not a *riserva* wine, just a different wine. It means that next year it will sit alongside the standard and the rosato. While Godden is proud to be making Australian Nebbiolo, what he's so particular about is structure. "I work hard to get that in my wines and the rosato. If it's all fruit and no structure, the wine's not complete." It's one reason he has seven clones planted, each adding to the complexity of the wine. Both Godden and Stephen Pannell, whose Nebbiolo also features today, have worked vintages with top Piedmontese producers – Godden at Vietti and Pannell at Vajra. No wonder they're hooked.

Arrivo Nebbiolo 2005

Confession. I just couldn't stop at one sip. Or one glass. This is such a wonderful Nebbiolo with its swooning aromatics of tar and roses, cedary notes and spice. It's a pretty wine but don't think it's a wimp, it ain't – it's beautifully structured and held together by decent tannins, albeit ripe juicy ones.

Arrivo Rosato di Nebbiolo 2007

Foolproof recipe to love this wine: chill it, find a comfortable chair, some antipasto, sit down and enjoy. It's that simple. Or drink it on its own because it's full of lovely aromatics with strawberries and cranberry tartness and an attractive herbal note layered between.

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