

REVIEWS - WWW.ARRIVO.COM.AU

**CELLAR DOOR – Tony Love
(Adelaide Advertiser)**

August 14, 2010

Arrivo 2009 Rosato di Nebbiolo

Don't you feel a warm inner glow at the sight of this bowl of fishy goodness? In the end the flavours are perhaps more about the earthy aromatics of the root vegetables in the stocks and the fresh green herbs.

Wines with soup can be a little, well, fluid, but it's most important that the glass carry on once the last salmon meatball is gone, and that it suits the weight and concentration of the dish. This Adelaide Hills rosé should not be freezing out of a fridge, as it shows all its energy and aromas as it approaches room temperature – roses, cherries, and garden herb florals, yet it's dry, intense and re-calibrates your senses.

Wine Front Monthly

Campbell Mattinson , July 2010

92+ points

Arrivo Rosato di Nebbiolo 2009

The folks at Arrivo reckon that all their wines mature slower than they first expected – they are all made using nebbiolo, after all – so they're working to ease up on the release dates. Even the Rose drinks better between two and four years of age, than it does in its first year – they say. That is, it's something of an ageworthy Rose. Still settling down. There might even be a slight amount of spritz here. It tastes of licorice and earth, tar and orange peel. It's got a fair amount of grip – it's very, very tight. It should start to drink beautifully around autumn next year. Lots of tang. Lots of length. I like the way it's shaping up.



**The Australian Financial Review
September 24-26, 2010**

**WINE Tim White, What to Drink
Arrivo Rosato di Nebbiolo 2009**

Subtle fennel, baked terracotta – very nebbiolo like – with loganberry pips. Has chewiness, earthiness and mouth-watering peel with lingering acidity and grip. This is rose for red wine drinkers and I do so want to drink this (and I certainly have since the tasting).

Fabulous stuff. 95/100

**Gourmet Traveller WINE
Oct-Nov 10, Australian Roses**

**Text by Nick Bulleid MW
Arrivo Rosato di Nebbiolo 2009**

Is as much a varietal nebbiolo as a rose. "Really unusual characters," thought Forrestal. "Floral, rhubarb, with a savoury edge. It's bright and fresh with lively, crisp acidity." I found raspberry aromas; it reminded me of a grenadine liqueur (made from pomegranates). It has a big flavour and finishes firm and dry, tending towards a light, dry red. It's a very individual expression of the rose theme. 87/100