



## REVIEWS– 2006 ARRIVO NEBBIOLO

### **Wine Business Magazine, Nick Stock, TOP WINES OF THE YEAR 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.

### **Arrivo Lunga Macerazione Nebbiolo 2006, 95 points**

The extended maceration version of the Arrivo Nebbiolo brings extra fragrance and another dimension of tannin complexity. Plenty of bright cherry fruit here and, in true old school style, this is even better after 24 hours in a decanter.

### **WINEWISE, Lester Jesberg, Volume 24, Number 5, December 2008 OTHER REDS OUTSTANDING**

#### **2006 Arrivo Adelaide Hills Nebbiolo Lunga Macerazione**

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.

#### **HIGHLY RECOMMENDED**

#### **2006 Arrivo Adelaide Hills Nebbiolo**

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.

### **Wine Business Magazine December 08 / January 09 50 STARS of 2008**

WMB is proud to present: 50 stars of the Australian wine sector, as voted by the editorial panel, selected for their achievements, their entrepreneurial 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.

### **The Adelaide Advertiser "Indulge", January 14, 2009**

#### **Drinks by Tony Love**

#### **ARRIVO 2006 Nebbiolo, 94 points**

Lighter birch-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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### **East End Cellars electronic newsletter – September 16<sup>th</sup>, 2008**

You must be careful using the word "benchmark" and we always are, however we truly believe the **2006 Arrivo Nebbiolo** is the new Australian "benchmark" for this varietal. A fabulous evolution has occurred. The '04 was great, the '05 beautiful and then the '06 arrived! Side by side with an Italian counterpart, the colour is hard to tell apart. In the palate, there's fine progression and focus on the fruit with sensational powdery like tannins. Rounded out with that wonderful acid balance the Arrivo wines are known for and with some slight vegetal notes on the back. Simply, gorgeous! In fact it's sooo good, we announce it as September's "Wine of the Month".

t/a ARRIVO WINE™

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