



Reviews – 2006 ARRIVO NEBBIOLO LUNGA MACERAZIONE

THE AGE, Ralph Kyte-Powell, Epicure Uncorked, 19 May 2009

The standard Arrivo Nebbiolo from the Adelaide Hills is a forceful young wine, but this version ramps things up a bit more. Made with 72 days' maceration on grape skins, it tastes profound and rich with lovely cherry, aniseed, mocha and savoury spice flavours and powerful tannins.

Ageing? Yes, two to 12 years plus. Food ideas Beef braised in red wine, gnocchi with veal ragu.

Adelaide Advertiser SAWeekend Life+Style Desire 21 February 2009 2006 Arrivo Nebbiolo Lunga Macerazione \$120

It's like Italy in a bottle, but it's grown and made in the Adelaide Hills. A traditional two-month long grape-skin maceration results in a seductive, smoky, blood meats blockbuster with a pretty waft of violets.

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.

Gourmet Traveller WINE Magazine, Feb-March 2009

Ancient Wonder by Angus Hughson

Long renowned for its depth and haunting perfume, Italy's revered nebbiolo grape is being adapted to Australian conditions, and with considerable success.

Arrivo, made by husband and wife team Peter Godden and Sally McGill, is a standout. The wines are quite Italian in style, with restrained yet complex fruit woven into a palate marked by superb tannin management and a core of fresh acidity. These are wines that are classically structured and made to flower in the bottle

The Wine Front, Campbell Mattinson, January 2009

Arrivo Lunga Macerazione Nebbiolo 2006, 93+ Points

This spent 72 days on skins - hence the long maceration reference in the name. It's a great addition to the Australian wine landscape. What I love is its dryness. It's not shy for either aroma or flavour - fennel, mocha, vanilla, tar and probably even fresh roses too. It is a nebbiolo after all. There's a trace of mint that I found distracting, but it has an excellent mix of sweet fruit oomph and dry, savoury tannin. Sweet to taste, dry to finish. Long ropes of tannin they are too. Will be interesting to see how it ages.

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

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.

Australian Gourmet Pages, Wine News October 2008 by Franz Scheurer,

Arrivo Nebbiolo 2006 Lunga Macerazione

An Australian Nebbiolo, made in the Adelaide Hills with a real bouquet of tar and roses, the classic Nebbiolo scents of Italian Nebbiolo, but with a character and a mind of its own. This is a wine that is a bit of an enigma: it's immediately approachable and easy to drink, yet it has the food-wine complexity and challenging flavours of a wine that will age, and age well at that. Grown and made by Peter Godden and Sally McGill this is a labour of love rather than a well-paying commercial endeavour but they've got this right! What a terrific wine! I would like to see this wine in my favourite Italian restaurants in Sydney – I would certainly order it!

t/a ARRIVO WINE™

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