



## ARNEIS 2013

VARIETIES: ARNEIS, 100%  
PRODUCTION: 141 CASES  
ALC./VOL.: 13.7%  
OTHER: PH 3.10; TA: 5.7 G/L; RS: 1.5 G/L

### VINEYARD

Arneis is a white grape of Italian origin. It comes from the Piemonte region of Italy and the name in the regional dialect literally translates to 'little rascal'. This is our first vintage from our young Arneis grapevines. They are just three years old and to ensure high quality fruit with a good concentration of flavour, we reduced the crop by approximately half. This resulted in a yield of about 2 tons per acre.

The fruit for the 2013 Arneis came entirely from our Osoyoos East Bench Moon Curser vineyard, directly east of the winery. The vineyard is a Class 1 site with excellent southwest aspect and slope and the soil type is loamy-sand with silica and granite composition. We harvested the grapes on the 21st of September at 24.3 Brix.

### WINEMAKING

2013 was a terrific year for our inaugural vintage of Arneis. We selected a winemaking strategy to showcase the ripe fruit characteristics of this varietal.

The Arneis was fermented in stainless steel tanks at a maintained temperature of 13°C throughout.

The Arneis saw no oak maturation and no lees stirring. The wine was raked twice to preserve the fresh, light character of this variety.

### TASTING NOTES

This is a dry, light to medium bodied white wine with a pale, lemon colour in the glass. The nose is fresh and youthful and shows hints of pear, citrus and green fruit flavours with notes of honey, almonds and white flowers.

On the palate the wine is dry with good acidity and a little creaminess. The flavour characteristics are similar to those of the nose with the pear and hints of citrus showcased against mineral backdrop. Texturally is where the Arneis also shines—it is firm and clean on the finish, and is an incredibly versatile food wine.

This wine is not intended for long term aging. Drink it now through 2015.

