



**HOLM OAK**  
TASMANIA

11 West Bay Road, Rowella, Tasmania 7270

Phone: 03 6394 7577

Email: [admin@holm oakvineyards.com.au](mailto:admin@holm oakvineyards.com.au)

Facebook: Holm Oak Vineyards

Twitter: @HolmOakWinesTas & @PinotDpig

## ARNEIS

HONEYDEW, NECTARINE,  
ALMOND, SPICE, DRY, ITALIAN

### WINEMAKING NOTES

The fruit for this wine was harvested when the fruit was showing classic honeysuckle and grapefruit characters. The fruit was pressed and allowed to settle for 18 hours before being transferred to our Numblot egg (25%) and stainless steel. The wine underwent natural fermentation. Following fermentation, the wine was aged on yeast lees for 5 months prior to bottling..

### TASTING NOTES

This is a lovely classic style of Arneis. It has vibrant honeysuckle, lychee and grapefruit characters on both the nose and palate. The partial fermentation and maturation in the egg adds texture and complexity. The palate has delicious flinty, slatey acidity and great concentration.

### TECHNICAL NOTES

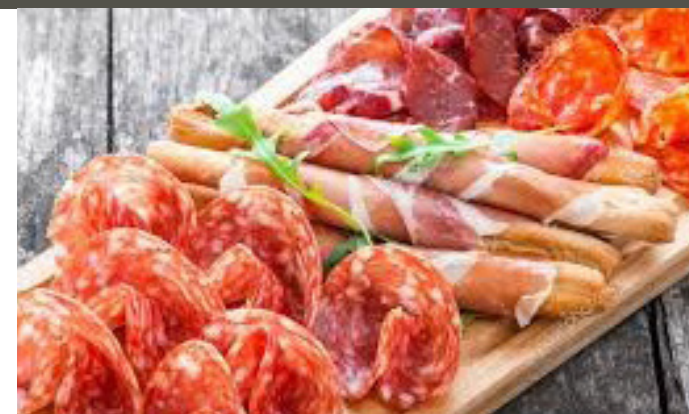
Alcohol: 12.5%

Harvest date: April 2018

Acidity: 7.5 g/l

Bottling date: November 2018

Sugar: 0 g/l



### GOES WELL WITH ANTIPASTO

The savoury and textural characters of this Arneis make it a great match for an Antipasto platter.

### LOCAL ANTIPASTO SUPPLIER

Casalinga is a local Tasmanian butchery owned and operated by Rob and Rose Perry.

Rob has an extensive background in small goods production and this has allowed him to create authentic products utilising European techniques. Rob makes a fantastic range of products which can be purchased from their shop in Launceston.

Shop 2, 205 Charles Street, Launceston.

Tuesday to Friday: 8am - 6pm

Saturday: 8am - 2pm.

2018 ARNEIS