



Technical Notes

Alpha Domus 2006 Unoaked Chardonnay

Vintage conditions

Low early spring temperatures and high rainfall delayed bud burst across most varieties and both flowering and fruitset were light. This led to ideal crop loading for the production of premium wine grapes. The growing season developed into a typical Hawkes Bay summer with hot, dry conditions through December, January and February. This provided perfect conditions for the ripening of white varieties such as Chardonnay and Viognier. Rain early March delayed the red varieties and meant that the vineyard team had to be extra vigilant. The fine weather returned however and unusually high temperatures late March saw the vintage back on track with good varietal character development and sugar accumulation.

Variety:

Chardonnay (100%)

Vineyard:

This Chardonnay was harvested from our winery and Hoeve vineyard sites. It comprises the clones Mendoza, 6 and 15. Cropping levels were kept to a maximum of 12 tonnes/ha. The different clones were harvested at optimum ripeness, determined both by analysis as well as flavour.

Technical Winemaking Details:

The batches were fermented separately with the fermentation regime adapted to maximise clonal characteristics. Each batch is treated

on its own merit with the intention to blend it into one of our Chardonnays.

We aim to produce a fresh, fruit driven Chardonnay for summer drinking, yet with complexity, structure and mouth feel, without the influence of oak.

A selection of yeast strains and lees stirring further enhance the complexity of this wine.

After 5 months the wine received a light fining and was stabilized and bottled.

Total production: 2,600 cases

Analysis at bottling:

| | |
|------------------|---------|
| Alcohol | 13.5% |
| pH | 3.67 |
| Titrateable Acid | 6.2 g/l |
| RS | 4.0 g/l |

Harvest Dates: 13 March 06 – 27 March 06

Brix at harvest: 19.0 – 24.3 Brix

Bottling Date: 28 September 2006

Aroma

A lifted aroma of ripe tropical fruits such as pineapple, melon and papaya. Clean citrus flavours and fine mineral characters add complexity.

Palate

This is a fresh lively wine with pear, quince and passionfruit flavours. It has a soft supple texture with sweet fruit and yeast characters balanced by a clean, citrus finish.

Cellaring:

The lively fresh characters of this wine are best enjoyed in its youth. Some bottle ageing will add roundness to the palate. Cellar up to 2008.

Food:

Great with fish and Asian dishes, light lunches or quiches.