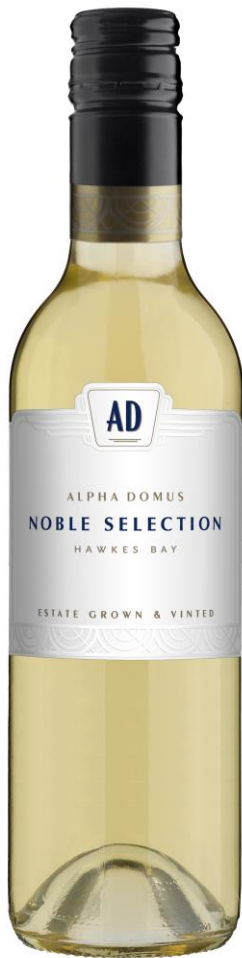


NOBLE SELECTION 2011



ALPHA DOMUS
WINE ESTATE

DESCRIPTION

The grapes for this wine were hand harvested from our winery vines at 46 brix. Several passes were made in the vineyard to ensure only fully botrytised bunches were picked. A long slow cycle in our basket press resulted in low yields of juice with incredible balance of sweetness and acidity. The juice was lightly fined and settled for 48 hours and racked and fermented using French oak. A slow fermentation took 5 weeks to achieve the desired balance of alcohol, sweetness and acidity.

AROMA

Honeyed tangelo is enriched with ripe mango, quince and spicy notes. Hints of beeswax, grilled almonds and smoky oak combine with citrus tones.

PALATE

This is an unctuous, velvety wine showing complex flavours of grapefruit, quince and honeydew. Fermentation and maturation in French oak barriques contributes hints of clove and smoke.

CELLARING

While enjoyable now, this wine will reward cellaring up to 2020.

FOOD

Wonderful on its own, this sweet wine is also a good companion for sweet desserts and blue cheese.

ANALYSIS AT BOTTLING

Alcohol: 10%

pH: 3.67

Titratable Acid: 10.4 g/l

RS: 220 g/l

Harvest Dates: 13 April 2011

Brix at harvest: 46

Bottling date: 13 April 2011

Variety: 100% Semillon

Net Quantity: 375 ml

ACCOLADES

GOLD - NZ International Wine Show September 13

95 POINTS + GOLD RIBBON - Bob Campbell Sweet Tasting

5 STARS - Michael Cooper Review