

AD CHARDONNAY 2016



ALPHA DOMUS
— HAWKES BAY —

DESCRIPTION

This single vineyard estate grown Chardonnay was harvested from the best parcels of Clone 15 (93%) and Mendoza grapes. The fruit was handpicked, whole bunch pressed, with juice transferred to 100% French oak barriques and puncheons, 60% new. Indigenous yeast fermentation adds complexity and depth to the wine. Some of the barrels were inoculated with selected yeast to maintain an aspect of fruit purity. The fermentation took approximately 3 weeks to complete followed by full MLF fermentation. Lees stirring took place for several months after vintage to increase the palate weight and roundness. The wine remained in the same barrels for 12 months prior to being blended to tank in March 2016.

CELLARING

The lively fresh characters of this wine may be enjoyed in its youth, however cellaring will reward.

FOOD

Partner with white meats, salmon and richly flavoured dishes.

AROMA AND PALATE

This barrel fermented Chardonnay shows delicate citrus blossom, white fleshed nectarine and hints of gardenia perfume. It has a luxurious palate, powerful, complex yet balanced. Delivering caramel and toffee with roasted peach flavours, the palate is completed by a very long layered toasty finish.

ANALYSIS AT BOTTLING

Alcohol - 13.5%/vol

pH - 3.28

Titrateable Acid - 5.7 g/l

RS - 1.5 g/l

Harvest Dates - 14 - 22 March

Brix at harvest - 21.6 - 22.4

Bottling Date - 18 December 2017

Variety - 100% Chardonnay

Lot Number - L1640

Allergens - Sulphites, Milk

Net Quantity - 750 ml

PRICE

\$38.00