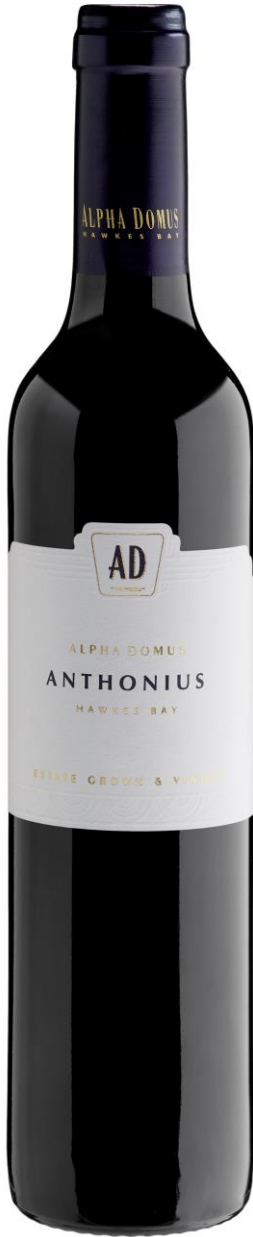


## AD ANTHONIUS 2015



### DESCRIPTION

Fruit for this wine was sourced from our estate vineyard in the Bridge Pa Triangle Wine District. Petit Verdot grapes were destemmed, crushed and transferred to tank. After a 3 day cold maceration period the ferment was initiated. The tank was warmed to approximately 20°C reaching 32° at the peak of fermentation. Once the desired sweetness level was reached, the fermentation was stopped by the addition of alcohol. Following maceration of approximately two weeks, the wine was run off to seasoned French barrels.

### AROMA

A complex aroma of sweet berry fruit, plums, violet, clove and hints of char. Influences of sweet vanilla and toast result from oak barrel maturation.

### PALATE

Plum, blackberry and prune flavours are supported by clove, star anise and mocha notes. A generous palate combines sweet fruitcake, spicy oak and hints of dark chocolate to create a fragrant, warming wine.

### CELLARING

Drinking well from 2016. Further cellaring will reward with greater softness and integration.

### FOOD

Great with dark chocolate, blue cheese or aged hard cheese.

### ANALYSIS AT BOTTLING

Alcohol: 18% / vol.

pH: 3.73

Titrateable Acid: 6.0 g/l

RS: 59 g/l

Harvest Dates: 17 April 2015

Brix at harvest: 22.6

Bottling Date: 22 December 2015

Variety: 100% Petit Verdot

Allergens: Sulphites

Net Quantity: 500 ml



**ALPHA DOMUS**  
— HAWKES BAY —