



## ALPHA DOMUS THE NAVIGATOR 2014

### DESCRIPTION

Selected parcels of Merlot, Malbec, Cabernet Sauvignon and Cabernet Franc were destemmed, crushed and transferred to tank. After a 4-5 day maceration period the ferments were initiated, warmed and allowed to reach 32°C at the peak of fermentation. Pumpovers took place 4 times daily with less towards the end of fermentation. The wine was then run off to seasoned barrels (predominantly French) and the skins were pressed through a one tonne basket press. The different batches were kept separate for over 12 months prior to blending.

### AROMA

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

### PALATE

Plum and blackberry are supported by spice and toasted notes. Blackcurrant flavours from the Cabernet add complexity. The sweet fruit, spicy oak and firm tannins create rich, ripe yet fragrant wine with excellent length.

### CELLARING

Drinking well from release. Further cellaring will reward with a more harmonious wine and softer tannins.

### FOOD

Perfect with red meats and game, pasta, cheese or any full flavoured dishes.

### ANALYSIS AT BOTTLING

Alcohol: 14.0%/vol.

pH: 3.63

Titrateable Acid: 6.4

RS: <1 g/l

Harvest Dates: 1 April – 20 April 2014

Brix at harvest: 22.0 – 24.4

Bottling Date: 22 March 2017

Variety: Merlot 46%, Malbec 24%, Cabernet Sauvignon 16%, Cabernet Franc 14%

Lot # L14312

Allergens: Sulphites

Net Quantity: 750 ml