

# LEONARDA LATE HARVEST 2015



**PILOT**  
THE  
BY  
**ALPHA DOMUS**

## DESCRIPTION

Both fully and partially botrytised Semillon and Viognier grapes were harvested over several weeks from our Estate vineyard. The resulting juice averaged 32° Brix across the four separate picking dates, showing great concentration and richness. The grapes were gently pressed, the juice cold settled for 48 hours, racked and then fermented in stainless steel tanks. Fermentation took three to six weeks depending on the batch. The fermentation was stopped once the perfect balance of alcohol, acidity and sweetness had been achieved.

## AROMA

Apricot, orange zest and rose aromas give this wine an exotic bouquet. Marmalade and grapefruit characters result in an appealing citrus lift.

## PALATE

Rounded and luscious with flavours of pineapple, marmalade and ripe tropical fruits. Apricot and honey characters are supported by fresh citrus flavours. A full flavoured, well balanced wine with a velvety mid palate and clean citrus finish.

## CELLARING

This wine will be at its best from late 2016 until 2022.

## FOOD

As an aperitif with paté or perfect with desserts like citrus tart, panna cotta and crème brûlée.

## ANALYSIS AT BOTTLING

Alcohol - 11.5%..                      pH - 3.51  
Titratable Acid - 7.2 g/l              RS - 121 g/l

Harvest Dates - 29<sup>th</sup> March – 6<sup>th</sup> May 2015

Brix at harvest - 32

Bottling Dates - 20 December 2016

Variety - Semillon Viognier

Lot Number - L15551

Variety - Semillon Viognier

Allergens - Sulphites, Milk, Fish

Net Quantity - 750ml

## ACCOLADES

Raymond Chan – “Bright, even, light golden-yellow colour with some depth, a little lighter on the edge. The nose is taut and tightly bound with aromas of ripe tropical fruits along with caramel, honey and marmalade, lifted by some volatility, unfolding some musky detail. This has a firm core with an underlying steeliness. Very sweet to taste, the palate has a tight and firm core of tropical fruits and caramel, melded with honey, marmalade and hints of musk. The palate has good presence with the richness balanced by light, drying phenolic textures, the acidity integrated and soft. The fruit and botrytis flavours carry with positive linearity, leading to a tight, lingering finish of tropical fruits, honey, musk and grassy suggestions. This is a firm and taut botrytised wine with tropical fruit, caramel, honey and musk with moderate richness. Match with fruit and baked desserts over the next 3+ years. Botrytis-affected Semillon and Viognier fruit fermented in stainless-steel to 11.5% alc. and 121 g/L RS.”