



ALPHA DOMUS

— HAWKES BAY —

Technical Notes 2007 Barrique fermented Chardonnay

Vintage conditions

Warm and dry conditions in spring greeted the start of the 2006-07 growing season. This led to a great flowering on all varieties and outstanding fruit set. Some fruit thinning was required to ensure crop loading was optimal for the production of premium wines.

The growing season developed into a typical Hawke's Bay summer with hot, dry conditions throughout December, January and February - ideal conditions for ripening of white varieties. The warm dry conditions remained into March and April enabling red varieties to remain on the vine for longer ensuring optimal ripeness and flavour development.

All these factors lead to another outstanding Hawkes Bay vintage characterised by clean fruit and high sugar levels.

Region – Hastings, Hawkes Bay

Variety:

Chardonnay (100%)

Vineyard:

This Chardonnay was harvested from our winery vineyard and one other selected site in Hawkes Bay. It comprises Clones 6, 15 and Mendoza. Cropping levels were kept to a maximum of 12 tonnes/ha. The different clones were harvested at optimum ripeness, determined both by analysis as well as flavour. These clones have been specially selected for their generous fruit character, palate weight and richness.

Technical Winemaking Details:

Clone 15 grapes were hand harvested and whole bunch pressed. Cl6 and Mendoza Chardonnay was pressed, settled for 24 hours and then the separate batches racked to barrel for fermentation. The fermentation regime was adapted to maximise clonal characteristics. We used 100% French oak, 20% new. Selected yeasts and some

indigenous fermentation add complexity and depth to the wine.

The fermentation took approximately 3 weeks to complete. Lees stirring took place for several months after vintage to increase palate weight and roundness. The wine remained in barrel for five months prior to being stabilised and filtered for bottling late September.

We aim to produce a fresh, fruit driven Chardonnay with a rich palate, crisp acidity and subtle oak influence to partner well with food.

Analysis at bottling:

Alcohol	14.0%
pH	3.33
Titrateable Acid	6.8 g/l
RS	2.5 g/l

Harvest Dates: 28 March 07 – 18 April 07

Brix at harvest: 22.3 – 24.5 Brix

Bottling Date: 1 November 2007

Aroma

A delicate aroma of ripe mandarin, melon and citrus. Hints of vanillin, biscuit and mineral characters add complexity.

Palate

This is a rich, well balanced wine with flavours of orange zest, ripe peach and citrus. Barrel fermentation contributes vanillin, spice and toasted almond notes.

Cellaring:

The lively fresh characters of this wine are best enjoyed in its youth. Some bottle ageing will add roundness to the palate. Cellar up to 2010.

Food:

Great with richly flavoured foods such as shellfish, smoked meats and risotto.

Serve lightly chilled (12°- 14°)