



ALPHA DOMUS

— HAWKES BAY —

Technical Notes Alpha Domus 2004 AD Chardonnay

Vintage conditions

The early spring of 2003 saw some cold frosty nights which delayed budburst in many parts of the vineyard. Once the growing season got on the way, the vines showed an even growth with heavy flowering. Fruitset was excellent in most varieties. The summer developed as a typical Hawke's Bay one with warm and dry conditions until February. From late January till late February we experienced some unusual wet weather and vine management was crucial during this period. The warm, dry conditions returned in March and the remainder of the season gave us ideal ripening conditions for all varieties. Yields were normal and some fruit thinning needed only on our top end fruit. Overall this vintage gave us high Brix levels and good concentration.

Variety:

Chardonnay (100%)

Vineyard:

The fruit for this Chardonnay was sourced from both our winery and Hoeve vineyards. It comprises our oldest Mendoza clone Chardonnay. All vines are cane pruned and shoot thinning and positioning are part of our vineyard management. Some fruit thinning takes place at veraison and second set is removed following this. No manual labour is spared in the production of our AD range. Cropping levels were at 8 tonnes per hectare. Flavour is the most important criteria for harvest, while pH and Brix levels are secondary.

Technical Winemaking Details:

The grapes for this wine were 100% hand harvested. The grapes were then whole bunch pressed and the juice run off to barrel for fermentation. We use 100% French oak, 75% 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. After 5 months maturation, careful barrel selection ensured only the best barrels were included in our AD blend. This was matured for a further 4 months before the final assemblage.

Total production: 140 cases

Analysis at bottling:

Alcohol	14.0%
pH	3.64
Titrateable Acid	7.4 g/l
RS	<2g/L

Harvest Date: 25 March – 7 April 2004

Brix at harvest: 23.9 -25.4

Bottling Date: 10 February 2005

This wine is bottled with Stelvin screwcap to retain the freshness and delicate varietal flavours.

Aroma

A complex aroma of ripe stonefruit, fig and orange blossom. Vanilla and spicy oak integrate with sweet biscuit and yeasty notes.

Palate

Rich and luscious with ripe stonefruit and melon flavours. Hints of biscuit and grapefruit are supported by subtle spicy oak. This is a complex wine with generous fruit flavours and a fine citrus finish.

Cellaring:

Best from Late 2005 until 2008

Food:

Great with richly flavoured foods such as shellfish, smoked meats and risotto.
Serve lightly chilled (12°- 14°C)