



ALPHA DOMUS

— HAWKES BAY —

Technical Notes AD 2005 Noble Selection

Vintage conditions

A cold winter led to good bud burst in late September across all varieties. Once the growing season commenced we saw warmer than average temperatures through early spring, however this was followed by two late spring frosts in October, slowing growth in a number of varieties. Strong prevailing winds during spring and a cold December meant poor fruit set across the majority of varieties. January and February were some of the warmest recorded and with the low yields things were looking extremely good for vintage 2005. Harvest saw the onset of rain, with Hawke's Bay recording some of the wettest conditions seen at vintage. This meant difficult conditions for vineyard and winery staff with grapes being brought in over a quick period to deter botrytis infection. Vintage 2005 was one of the most challenging in recent times, but with a great team and attention to detail at every stage, some exceptional wines were produced from this difficult vintage. The 2005 Noble selection is one of them.

Variety:

100% Semillon

Vineyard:

This Semillon was hand harvested from our winery vineyard at 60 Brix. Several passes in the vineyard were made to ensure only bunches with full botrytis infection were selected. The vines were spur pruned and bud regulation, shoot thinning and second set removal performed as required.

Technical Winemaking Details:

The grapes were pressed in our basket press using a long, slow cycle. Yields from fully botrytised bunches are exceptionally low. The juice was then transferred to French oak

barriques and inoculated directly without settling. A slow fermentation finished in August and the wine remained in barrel for a further eight months. After fining and filtration the wine was bottled in May 2006.

Total production: 120 cases

Analysis at bottling:

Alcohol	11.00
pH	3.79
Titrateable Acid	7.95
RS	280g/L
Harvest Date:	27-29 April 2005
Brix at harvest:	60 Brix
Bottling Date:	8 May 2006

Aroma:

Honeyed tangelo is enriched with ripe mango, quince and spicy notes. Hints of grilled almonds and smoky oak combine with citrus tones.

Palate:

This is a luscious, velvety wine showing complex flavours of grapefruit, quince and honeydew. Fermentation and maturation in French oak barriques contributes hints of clove and smoke.

Cellaring:

While enjoyable now, this wine will reward cellaring up to 2015.

Food:

Wonderful on its' own, this sweet wine is also a good companion for sweet desserts and blue cheese

