



ALPHA DOMUS
HAWKES BAY

THE WINGWALKER 2012 VIOGNIER

DESCRIPTION

Grapes from our estate vineyard were pressed to tank and a portion of the grapes crushed to the drainer and given 48 hours skin contact prior to pressing. After 48 hours the tanks were then cold settled and the clear juice racked off to barrel for fermentation. We use a selection of new (20%), 1 and 2 year old French and European oak barriques and a variety of yeast types and some indigenous fermentation. Lees stirring took place over several months to increase palate weight and roundness. The barrels were blended and received a light fining, cold stabilisation and filtration prior to bottling.

AROMA

A delicate and complex aroma of rose petal, apricot, lemongrass and cardamom. Barrel fermentation and yeast lees stirring contributes creamy vanilla and toasted brioche characters.

PALATE

Sweet fruit is supported by a creamy texture. Peach, poached pear and mandarin essence integrate with ginger, nougat and sweet yeasty notes. This is a well-balanced wine with fresh acidity and a lingering sweet fruit finish.

CELLARING

The lively fresh characters of this wine may be enjoyed when the wine is young however some cellaring will result in a more rounded wine.

FOOD

Great summer drinking with seafood, white meats and spicy dishes.

ANALYSIS AT BOTTLING

Alcohol.....13.5 %

pH3.43

Titrateable Acid7.2 g/l

RS..... 3 g/l

Harvest Dates: 30 March- 1 April 2012

Brix at harvest: 20.6

Variety: 100% Viognier