



ALPHA DOMUS

— HAWKES BAY —

Technical Notes 2006 Alpha Domus Syrah

Vintage conditions

Low early spring temperatures and high rainfall delayed bud burst across most varieties and both flowering and fruit set were light. This led to ideal crop loading for the production of premium wine grapes. The growing season developed into a typical Hawkes Bay summer with hot, dry conditions through December, January and February. This provided perfect conditions for the ripening of white varieties such as Chardonnay and Viognier. Rain early March delayed the red varieties and meant that the vineyard team had to be extra vigilant. The fine weather returned however and unusually high temperatures late March saw the vintage back on track with good varietal character development and sugar accumulation.

Variety:
Syrah(100%)

Vineyard

This Syrah was harvested from a selected site in the Dartmoor Valley, Hawke's Bay. It comprises two different clones and both first year grafted vines and some 10 year old vines. 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.

Technical Winemaking Details:

Machine harvested grapes were crushed and destemmed to purpose build red fermentation tanks. After a short cold maceration period the grapes were inoculated and the ferment heated to ~20°C.

The two ferments were allowed to reach 28°C and remained on skins for between 10 and 14 days. After pressing, the wine was matured using French oak. It was racked three times

over the seven month maturation period. It was bottled in December to retain the vibrant, varietal fruit characters.

Total production: 320 cases

Analysis at bottling:

Alcohol	12.5%
pH	3.70
Titrateable Acid	6.10
RS	<2 g/l

Harvest Dates: 6 – 22 April 2006
Brix at harvest: 20.7-24.4
Bottling Date: 8 December 2006

Aroma

A fruit-driven Syrah with aromas of liquorice, black pepper, plum and floral notes.

Palate

Medium bodied with flavours of dark red fruits, chocolate and savoury tones. French oak imparts spice and vanilla. Soft supple tannins and a lingering finish make this an excellent food wine.

Cellaring:

The vibrant varietal characters of this wine may be enjoyed when the wine is young however some cellaring will result in a more rounded, complex wine.

Food:

Great with pizza, pasta, lamb and moroccan style dishes.