



# ALPHA DOMUS

— HAWKES BAY —

## Technical Notes

### Alpha Domus AD 2000 The Aviator

#### Vintage conditions

The 2000 vintage was marked by a cool summer, with slightly higher than normal rainfall over December and January. The early budburst in 1999 ensured veraison started no later than normal. With February and March giving hot, dry days and cool nights, ripening took place under ideal conditions.

The extra work put into the vineyard to combat the threat of botrytis paid off by giving us excellent fruit exposure to sunlight and hence clean, ripe grapes. The reds in particular benefited greatly from the hot late summer days.

#### Blend:

Cabernet Sauvignon (38%), Merlot (27%), Cabernet Franc (20%), Malbec (15%).

#### Vineyard:

All grapes used for the AD blends are grown with their specific target in mind. Vines are pruned to lower bud numbers, and no manual labour is spared in the vineyard. Shoot thinning, shoot positioning, lateral and bunch thinning are just a few of the passes we make through the vineyard. Seasonal adjustments are made in yields to guarantee excellent fruit ripeness and concentration.

The grapes are hand harvested to select only the optimum quality bunches. Physiological ripeness is the main criteria determining harvest date.

#### Technical Winemaking Details:

All grapes for our AD range are hand harvested to select only the clean bunches. We then soak pre ferment, and allow the yeast fermentation to kick in by an increase in temperature. Our purpose built red fermentation tanks allow us to totally control temperature and speed of ferment. We combine standard Bordeaux winery practices with methods that enhance the best of the Hawke's Bay terroir. Tannin management and fruit extraction are important to monitor. Daily tasting give us the best indication of when to take the wine off skins. Total maceration on skins for the 2000 vintage was between 21 and 26 days. All Aviator ferments are pressed in our 1 tonne basket press and transferred directly to temperature controlled barrel rooms. Malo took

place in barrel, with 90 % new oak and 100% French. Barrels often are racked back to the same barrel after Malo to give

us the best blending possibilities, both from vineyard batches as well as oak influences. Final blending of varieties and batches (16 different batches for the 2000 Aviator) does not take place till 16 months of barrel maturation.

The final maturation time in oak was 23 months. The wine is then blended to tank, and bottled without fining or filtration.

#### Analysis at bottling:

Alcohol	14.0%
pH	3.48
TA	5.7
RS	<1.0

Total production 600 cases

**Harvest Dates:** 2 April – 8 April 2000

**Brix at harvest:** 22.4 to 23.9

**Bottling date:** 18 April 2002

#### Aroma

An intense aroma of red fruits and spices with leather, cedar, and cigarbox notes, complemented by fine oak.

#### Palate

Sweet rounded berryfruit flavours are complemented by chocolate, spices and fine oak tannins. This wine shows sweet fruit, a silky texture and firm structure. Slightly drying tannins will fade with time and integrate with intense fruit flavours. This results in a harmonious wine that has aged gracefully.

#### General Comment

This wine was made with lots of pleasure and passion, it should be drunk under equally rewarding circumstances.