



ALPHA DOMUS
H A W K E S B A Y
Tasting notes
1999 The Aviator

Analysis:

- Alcohol 12.8%
- PH 3.56
- Titratable Acid 5.6 g/L
- Residual Sugar <1.5 g/L

Brix at harvest: Ranging from 20.6 to 23.9

Blend

Cabernet Sauvignon 44%, Merlot 30%, Cabernet Franc 14%, Malbec 12%.
All aged in French oak barriques of which 80 % new.

Vintage conditions

The 1999 vintage was marked by a long stretched out ripening season. An early start to the growing season meant an early veraison. In general the grapes were two weeks ahead of normal by January. Late summer followed on with cooler than normal conditions and slowed down the ripening process. This accentuated the varietal characters of most varieties, creating fruitier and more elegant wines. Due to the early start and serious bunch thinning we still achieved good ripening on all varieties.

Winemakers notes

The grapes for this wine were hand-harvested in ideal condition, destemmed crushed and fermented in small lots. Some batches fermented in traditional open fermenters with 4 handplunges a day, while some were fermented in closed fermenters with pump over and delestage. After approximately three weeks of maceration on skins, the must was basket pressed and transferred to barrel for malo-lactic conversion. After fermentation the wines are tasted daily to determine the optimum time for pressing off the skins. All batches and varieties are kept separate to determine the final blend after barrel maturation. Pumping is kept to a minimum, while all barrels are stored in a temperature stable environment. During maturation in French oak barriques for 22 months, the barrels were racked five times to allow a natural deposit of solids. The final blend is a selection of only the best barrels and was bottled without fining and filtration.

Aroma

An intense aroma of plums and spices with leather, cigarbox notes and fine oak.

Palate

Sweet rounded berryfruit flavours are complemented by spices and fine oak tannins. This wine shows sweet fruit, a silky texture and firm structure.

Food

This wine will form an ideal accompaniment to full flavoured red meats. It can be drunk on its own with a variety of tasty cheeses.

Cellaring

This wine will benefit from some cellaring to allow the flavours to fully integrate and the tannins to become more supple. Drink ideally from mid 2002 till 2008.