



# ALPHA DOMUS

— HAWKES BAY —

## Technical Notes Alpha Domus 2002 The Navigator

### Vintage conditions

The 2002 vintage was marked by a cool summer, with higher than normal rainfall over January and February. The early budburst in 2001 put flowering ahead of normal, and cooler summer temperatures allowed for a slow ripening process, retaining excellent fruit character in the grapes. Late February and March saw a turn in the weather with hot summer days. The later varieties ripened quickly, compressing the harvest from mid March to the third week of April. The vintage was marked by high Brix levels and clean fruit.

### Vineyard

Fruit for this wine was sourced from both our Maraekakaho Road vineyards. We use a variety of clones mostly grafted on 3309 and 101-14. All vines are spur pruned and normal VSP is used with trimming and some leaf plucking. Crop yields are kept at a maximum of 8 tons/ha. Shoot thinning and bunch thinning take place as needed. Fruit selection is based on ripeness levels and flavour.

### Varieties:

Merlot 43%, Cabernet Sauvignon 36%,  
Cabernet Franc 11% and Malbec 10%.

### Technical Winemaking Details:

Grapes for this wine were mostly hand harvested. The fruit was destemmed, crushed and transferred to tank. After some maceration time the ferment was initiated and warmed to approximately 26°C, reaching 32°C at the peak of fermentation. Pump overs took place 4 times daily, with less towards the end. The tanks we use are purpose built for red ferments and each batch is fermented separately. The wine was tonne basket press. Pressings were kept separate, but blended back, without fining.

run off to barrel and skins pressed through a one

All batches were kept separate in barrel for at least 12 months. The total barrel maturation time was 18 months. We use 40 – 50% new oak, about 70% of this is French. At bottling the wine received a light filtration, but no fining.

**Total production:** 2200 cases

### Analysis at bottling:

Alcohol	13.5%
pH	3.52
Titrateable Acid	5.8 g/l
RS	<2 g/l

**Harvest Dates:** 25- March to 15-April

**Brix at harvest:** 23.2 to 25.4

**Bottling Date:** 3 December 2003

### Aroma

The aroma is of plums and blackberry with fine leather and cigar box notes. The oak gives hints of spice and sweet vanilla.

### Palate

Plum and blackberry together with dried fruit and hints of date are supported by char and vanilla from oak barrel maturation. Some game and leathery characters describe the finish. Ripe fruit, spicy oak and firm tannins create a robust, complex wine.

### Cellaring:

Ideal drinking from 2004 until 2010.

### Food:

An ideal accompaniment to red meats, pasta or full flavoured dishes.