

AD CHARDONNAY 2015



ALPHA DOMUS
— HAWKES BAY —

DESCRIPTION

This single vineyard estate grown Chardonnay was harvested from Clone 15 (93%) and Mendoza grapes, predominantly whole bunch pressed, cool settled and racked to 100% French oak, 60% new. Selected yeasts and some indigenous fermentation add complexity and depth to the wine. The fermentation took approximately 3 weeks to complete. Lees stirring took place for several months after vintage to increase the palate weight and roundness. The wine remained in the same barrels for 12 months prior to being blended to tank in March 2016.

AROMA

This barrel fermented Chardonnay shows delicate citrus blossom, peach and creamy caramel aromas.

PALATE

It is a powerful rich wine that is perfectly balanced by mouthwatering fruit freshness. Ripe peach and lemon flavours are layered with toasty oak, cream notes and an exceptionally long complex finish.

CELLARING

The lively fresh characters of this wine may be enjoyed in its youth, however cellaring will reward.

FOOD

Partner with white meats, salmon and richly flavoured dishes.

ANALYSIS AT BOTTLING

Alcohol - 13.5%/vol	pH - 3.28
Titrateable Acid - 5.9 g/l	RS - 1.2 g/l

Harvest Dates - 13 March 2015

Brix at harvest - 21.5 – 22.8

Bottling Date - 17 November 2016

Variety - 100% Chardonnay

Lot Number – L15401

Allergens - Sulphites, Milk

Net Quantity - 750 ml

ACCOLADES

Cameron Douglas MS – 92 points

Bob Campbell MW – 91 points

Winestate – 5*