



ALPHA DOMUS

— HAWKES BAY —

Technical Notes

Alpha Domus AD 1998 The Aviator

Vintage Conditions

The 1998 vintage has been called the vintage of the century.

The long dry and hot summer gave ideal conditions for ripening of grapes with very little disease threat.

The earlier ripening varieties suffered a little from the early heat, and are perhaps lacking a little in fruit. The later varieties and in particular the reds enjoyed superior conditions and produced wines of great intensity and structure.

Blend:

Cabernet Sauvignon (38%), Merlot (34%), Cabernet Franc (14%), Malbec (14%)

Vineyard:

All grapes used for the AD blends are grown with a 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:

The grapes were cold soaked pre ferment, and the yeast fermentation allowed to commence by increasing the temperature. Our purpose built red fermentation tanks allow us to totally control temperature and speed of fermentation. We combine standard Bordeaux winery practice with methods that enhance the best of Hawke's Bay terroir. Tannin management and fruit extraction are important to monitor. Daily

tasting gives us the best indication when to take the wine off skins. Total maceration on skins for the 1998

vintage was between 20 and 23 days. All Aviator ferments are basket pressed in our 1 tonne baskets and transferred directly to temperature controlled barrel rooms. Malolactic fermentation took place in barrel, in 75 % new, 100% French oak.

The final maturation time in oak was 22 months. The wine was then blended to tank and bottled without fining or filtration.

Total production: 750 cases

Analysis at bottling:

Alcohol	13.5%
pH	3.65
TA	5.7
RS	<1.0

Harvest Dates: 27 March – 6 April

Brix at harvest: 23.9 to 24.7

Bottling date: 10 February 2000

Aroma

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

Palate

Sweet rounded red berry flavours are complemented by chocolate, spices and fine oak tannins. This wine shows sweet fruit, a full, silky texture and firm structure. Slightly drying tannins will fade with time to integrate with intense fruit flavours. This is a harmonious wine which will age with grace.

Cellaring

The Aviator is a very concentrated wine. In the early stages it may taste slightly extracted and out of balance. With time it

will harmonise and become more integrated. The tannins will become supple with broader mouth feel.
Ideal drinking from 2002 until 2008.

General Comment

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