



ALPHA DOMUS

— HAWKES BAY —

Technical Notes 2007 Alpha Domus Viognier

Vintage conditions

Warm and dry conditions in spring greeted the start of the 2006-07 growing season. This led to a great flowering on all varieties and outstanding fruit set. Some fruit thinning was required to ensure crop loading was optimal for the production of premium wines.

The growing season developed into a typical Hawke's Bay summer with hot, dry conditions throughout December, January and February - ideal conditions for ripening of white varieties. The warm dry conditions remained into March and April enabling red varieties to remain on the vine for longer ensuring optimal ripeness and flavour development.

All these factors lead to another outstanding Hawkes Bay vintage characterised by clean fruit and high sugar levels.

Variety:

Viognier (100%)

Vineyard

The grapes for this wine were sourced from our Hoeve block. The vines are seven years old and are all cane pruned. With the high vigour of this variety and large laterals, this allows us to keep an open canopy and moderate crop load. Shoot thinning and crop reductions are part of our normal vineyard practice. A light leaf pluck is performed pre bunch closure to keep an open canopy.

Technical Winemaking Details:

Hand harvested grapes were whole bunch pressed to tank. The tanks were then cold settled and the clear juice racked off after 48 hours. 65% of the juice was fermented in tank at temperatures between 14 and 17°C using selected yeast. The remaining 35% was fermented in new, 1 and 2 year old French oak barriques using a variety of yeast types and some indigenous fermentation. The fermentation took approximately 3 weeks and stopped prior to dryness to retain some natural fruit sweetness in the blend. Lees

stirring took place for several months after vintage to increase palate weight and roundness. The tank and barrels were blended and received a light fining, cold stabilisation and filtration prior to bottling late September.

Analysis at bottling:

Alcohol	14%
pH	3.26
Titrateable Acid	6.5
RS	6 g/l

Harvest Dates: 27 and 28 March 07

Brix at harvest: 24.1

Bottling Date: 25 September 2007

Aroma

A delicate and complex aroma of rose petal, lemon balm, peach and mineral notes. Barrel fermentation and yeast lees stirring contributes creamy vanilla and toasted brioche characters.

Palate

Sweet fruit is supported by a creamy texture. Peach, poached pear and mandarin essence integrate with lychee, ginger and sweet yeasty notes. This is a well balanced wine with fresh acidity and a lingering sweet fruit finish.

Cellaring:

The lively fresh characters of this wine may be enjoyed when the wine is young however some cellaring will result in a more rounded wine.

Food:

Great summer drinking with seafood, white meats and spicy dishes.

Serve lightly chilled (12°- 14°C)