



# ALPHA DOMUS

HAWKES BAY

## Technical Notes

### Alpha Domus 2002 AD Semillon

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#### 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 still ahead of normal. Cooler summer temperatures allowed 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.

#### Variety:

Semillon (92%), Sauvignon Blanc (8%)

#### Vineyard:

All grapes were hand picked from our winery vineyard. We maintain cropping levels at less than 7.5 tonnes/ha for the AD label. All vines are spur pruned.

In 2002, the Semillon gave us higher than usual Brix levels with excellent acidity balance. The vines were partially leaf plucked at veraison. Shoot thinning and bunch thinning are normal practice for AD fruit.

#### Technical Winemaking Details:

All fruit was whole bunch pressed. After settling the juice was transferred to barrel for fermentation in 50% new oak. Only French barriques are used. Fermentation was temperature controlled and took approximately 30 days. Different yeast strains were used to create complexity and palate

weight. The wine was lees stirred during maturation in barrel and racked once prior to bottling after selecting the best barrels. 20% of the barrels went through malo-lactic conversion. Bottling took place in April 2003. A small percentage (8%) of Sauvignon Blanc was blended in to add to the flavour spectrum.

**Total production:** 250 cases

#### Analysis at bottling:

Alcohol	14%
PH	3.36
Titrateable Acid	7.3 g/l
RS	<1

**Harvest Dates:** 26 March 2002

**Brix at harvest:** 22.3

**Bottling Date:** 3 April 2003

#### Aroma

Sweet mango and lime with hints of pears. Toasty, mealy influences are supported by subtle floral, honey and oak characters.

#### Palate

This firmly structured wine opens with sweet rounded lime and tangelo flavours. Ripe melon and hints of grapefruit are supported by mealy characters, smoky, grassy notes and toasty, balanced oak.

#### Cellaring:

Drinking best from mid 2003 till 2010.

**Food:**

Ideal with seafoods like shrimp and scallops or light antipastos.