

# The Noble Selection Semillon — 2018

## SPECIAL RESERVE

### VINEYARDS

The Semillon was hand harvested at 36.7 Brix. The vines were cane pruned and bud regulation, shoot thinning and second set removal performed as required.

### WINEMAKING

The grapes for this wine were hand harvested from our Estate vines and were gently pressed using a long slow cycle. Yields from fully botrytised bunches are exceptionally low with an average yield of only 450 litres per tonne of grapes. The juice was lightly fined, settled for 48 hours and racked and fermented using French oak. A slow fermentation took 3 weeks to achieve the desired balance of alcohol, sweetness and acidity.

### TASTING NOTE

Crafted only when vintage conditions allow, this opulent wine is made from 100% botrytised Semillon and is luscious and beautifully balanced. Honey, lemon and floral notes are enriched with ripe pear and spice. Elegant and velvety showing complex flavours of citrus fruit, bruleé, poached quince and honeydew. Fermentation and maturation using French oak contributes hints of cinnamon and spice.

Wonderful on its own, this sweet wine is also a good companion for sweet desserts and a variety of cheeses.

### CELLARING

While enjoyable now, this wine will reward cellaring up to 2025.

### TECHNICAL ANALYSIS AT BOTTLING

pH	3.21
Total acidity	8.6 g/l
Alcohol	10.5
Residual Sugar	<144 g/l

### ABOUT ALPHA DOMUS

From our origins in 1989, establishing both vineyard and winery, Alpha Domus was a pioneer in the renowned Bridge Pa Triangle Wine District of Hawke's Bay. New Zealand family owned, we have always been inspired to create beautiful wines of worth; the importance of quality and expert craftsmanship paramount. Alpha is derived from the first initials of the founding family members names in age descending order, Anthonius, Leonarda, Paulus, Henrikus and Anthony, Domus is Latin for home.

ALPHA — DOMUS

