

ALPHA DOMUS

The Navigator 2003

Hawkes Bay, New Zealand

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SELECTIONS**
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Winery Principals The Ham Family
Winemaker Evert Nijzink

Wine Specifications

Cases imported	550
Alcohol	13.5%
T/A	0.56 g/100ml
pH	3.63
Residual Sugar	<.20 g/100ml
Brix at Harvest	20.8 - 22
Cellaring	Up to 7 years
Harvest Dates	28 March - 24 April 2003

Vineyards

Location

Two estate vineyards in the Hawkes Bay Triangle on Maraekakaho Road.

Soils

Silt loam overlying river gravels.

Vines

A variety of clones, mostly grafted on 3309 and 101-14 rootstocks. All vines are spur-pruned and normal VSP is used with trimming and some leaf plucking. Crop yields are kept low. Shoot and bunch thinning take place as needed.

Vintage

Budburst was early, and spring was marked by three severe frosts. Cool and wet weather followed, allowing healthy cane growth. Summer was hot, which allowed the vineyard to catch up with the season, and veraison was about two weeks later than usual.

Vinification

Primarily hand-harvested fruit was destemmed, crushed, and transferred to tank. After some maceration time, fermentation was initiated. Pumpovers were done four times daily. Eighteen months of barrel fermentation followed.

Winemaker's Notes

Blend

38% Merlot, 36% Cabernet Sauvignon, 13% Cab. Franc, 13% Malbec

Bouquet

Plum, blackberry, dried fruit, violets, licorice, hints of leather, spice, sweet vanilla.

Palate

Plum, blackberry, dried fruit, hints of date, vanilla, leather, spicy oak. Robust and complex.

Serving Suggestions

Red meat, pasta, cheeses, hearty fare.

SRP US\$19.99

