

ALPHA DOMUS

The Navigator 2004

Hawkes Bay, New Zealand



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Winery Principals	The Ham Family
Winemaker	Kate Galloway
Wine Specifications	
Cases imported	2040
Alcohol	13%
T/A	0.6 g/100ml
pH	3.65
Residual Sugar	<.2 g/100ml
Brix at Harvest	22.4 - 25.3
Cellaring	Up to 5 years
Harvest Dates	31 March - 6 April 2004

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. Both the winery and vineyards have received Sustainable Accreditation from New Zealand Sustainable Winegrowing.

Vintage

In early spring of 2003, the vines showed an even growth with heavy flowering. The summer developed typical of Hawke's Bay—warm and dry until February. The warm, dry conditions returned in March and the remainder of the season provided ideal ripening conditions for all varieties. Yields were normal and produced high Brix levels and good concentration.

Vinification

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

Winemaker's Notes

Blend

42% Merlot, 30% Cabernet Sauvignon, 20% Cab. Franc, 8% Malbec

Overall Impression

Robust and complex with excellent length.

Bouquet

Berries, plums, violet.

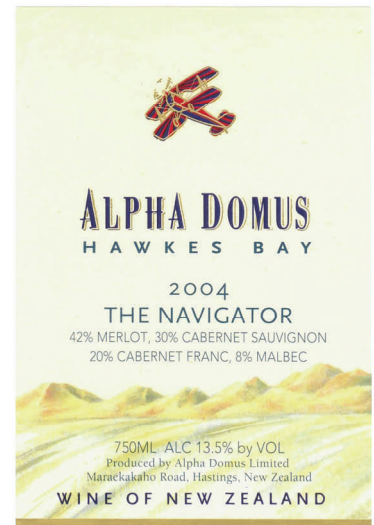
Palate

Plum and blackberry supported by clove and spicy notes.

Serving Suggestions

Red meat, pasta, cheeses, hearty fare.

SRP US\$23.00



“The Best Affordable Wines to Snap Up and Drink Now” Hawke's Bay on New Zealand's North Island is proving a fabulous source of New World Bordeaux blends. This offering is redolent with fresh cassis aromas with a herbaceous edge and a hint of menthol. The palate is smooth, ripe, and generous with substantial weight of fruit and structure. Delicious.

Decanter Magazine, June 2007

A consistently good, full-flavoured blend... massaged in this case with some sweet and toasty oak to produce a very attractive wine. A hint of cloves and other spicy, gamey characters add complexity.

Warren Barton, Dominion Post (NZ)

“Green Flag Flyer” Smooth and juicy blackcurrant fruit is interleaved with savoury notes, hints of herbs and spice, and a chocolatey richness in this mid-weight, merlot-dominant blend that is one of the rare wines on the market that sports the SWNZ [Sustainable Winegrowing New Zealand] logo.

Viva Mag., New Zealand Herald, Aug. 2007

It's ripe, juicy, full-bodied and flavoursome with firm fine tannins melting into the blackberry and plum fruit, mid palate fleshiness and a dark savoury finish with a little flourish of spice and a hint of chocolate. Great length too. Tasted July 2007.

Sue Courtney, wineoftheweek.com