

ALPHA DOMUS

Leonarda Late Harvest Semillon 2005

Hawkes Bay, New Zealand

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SELECTIONS
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Winery Principals	The Ham Family
Winemaker	Kate Galloway
Wine Specifications	
Cases imported	54
Alcohol	12.0%
T/A	0.83 g/100ml
pH	3.54
Residual Sugar	11.5 g/100ml
Brix at Harvest	31.0 - 66.0
Cellaring	Up to 3 years
Harvest Dates	April 27 - 29, 2005

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

A cold winter led to a good bud burst. Warmer than average temperatures through early spring, followed by two late spring frosts. Summer was very hot.

Vinification

All grapes were hand-harvested. Partially-botrytised grapes were pressed, cold-settled for 48 hours, racked, and fermented in stainless steel. Fully-botrytised bunches were basket-pressed to French oak and inoculated without settling. Fermentation was stopped after three weeks. The wine received a light fining, cold-stabilization, and filtration prior to bottling.

Winemaker's Notes

Bouquet

Mango, orange, rose, marmalade, and grapefruit.

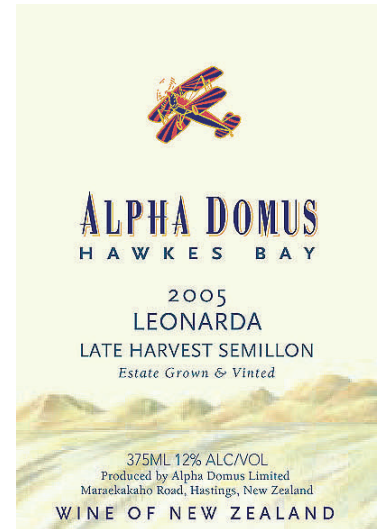
Palate

Marmalade, ripe tropical fruits, grapefruit, and honey. Full-flavored and well-balanced, with a velvety mid-palate and a clean, citrus finish.

Serving Suggestions

Almond cake, fresh fruit tart, cheese.

SRP US\$14.99



★★★★

Honeyed aromas lead into a ripe, citrusy, vibrant Hawke's Bay wine with fresh, sweet flavours, gently botrytised and luscious.

Cuisine, March 2007