

ALPHA DOMUS

Unoaked Chardonnay 2006

Hawkes Bay, New Zealand



1 800 823 5545
www.viapacifica.com

Winery Principals The Ham Family
Winemaker Kate Galloway

Wine Specifications

Cases imported	1500
Alcohol	13.5%
T/A	0.62 g/100ml
pH	3.37
Residual Sugar	0.40 g/100ml
Brix at Harvest	19.0 - 24.3
Cellaring	Up to 2 years
Harvest Dates	March 13 - 27, 2006

Vineyards

Location

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

Soils

Silt loam overlying river gravels.

Vines

Clones Mendoza 6 and 15. 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 vineyards and winery have received Sustainable Accreditation from New Zealand Sustainable Winegrowing.

Vintage

Low early spring temperatures and high rainfall delayed bud burst and both flowering and fruit set were light. The growing season developed into a typical Hawkes Bay summer with hot, dry conditions. Rain in early March meant that the vineyard team had to be extra vigilant. The fine weather returned, however, and unusually high temperatures in late March saw the vintage back on track with good varietal character development and sugar accumulation.

Vinification

Batches were fermented separately with the fermentation regime adapted to maximize clonal characteristics. Careful yeast selection and less stirring further enhanced the complexity of this wine. After five months in stainless steel, the wine was lightly fined, stabilized, and bottled.

Winemaker's Notes

Bouquet

Bright aromas of pineapple, melon, and papaya.

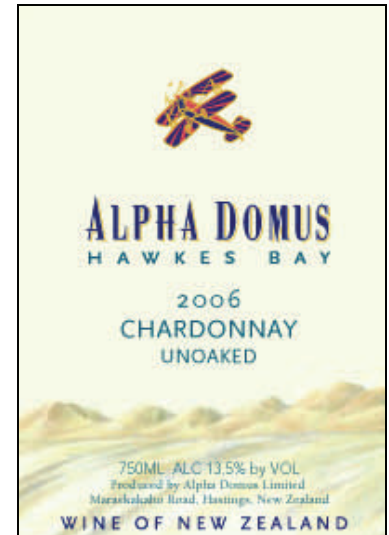
Palate

Citrus, pear, quince, and passionfruit, with fine mineral characters and a bright citrus finish. Fresh and fruit-driven, with a soft, supple texture, and good structure and mouthfeel, without the influences of oak.

Serving Suggestions

Serve lightly chilled as an aperitif or try with fish, Asian dishes, or quiche.

SRP US\$14.00



WINE OF THE WEEK

Delicate tropical fruit notes, clean fruit flavors, and acid levels that are ideal for serving with grilled seafood drizzled with lemon.

Dan Berger's Vintage Experiences
Oct. 4, 2007

Nicely deep and concentrated style whilst retaining lots of drinkability. Hawke's Bay at its finest in terms of balance and flavour and offering heaps of mouthfilling flavours already. A very nice dinner wine as well as with an antipasto course pre-dinner.

Peter Sanders
F&B Magazine

Silver Medal
2007 Royal Easter Show Awards