

ALPHA DOMUS

Viognier 2006

Hawkes Bay, New Zealand

 VIA
PACIFICA
SELECTIONS
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Winery Principals The Ham Family
Winemaker Kate Galloway

Wine Specifications

Cases imported	112
Alcohol	14.0%
T/A	0.76 g/100ml
pH	3.58
Residual Sugar	0.12 g/100ml
Brix at Harvest	26.1
Cellaring	Up to 4 years
Harvest Dates	March 18, 2006

Vineyards

Location

Hoeve estate vineyard in the Hawkes Bay Triangle on Maraekakaho Road.

Soils

Silt loam overlying river gravels.

Vines

Six-year-old vines. Cane pruned to maintain open canopy and moderate crop load from this very vigorous variety. Shoot and bunch thinned, with a light leaf plucking pre-bunch closure. 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. Summer was typical for Hawkes Bay - hot and dry. 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

After harvesting and pressing to tank, the wine was cold-settled and the clear juice racked off after 48 hours. 50% of the juice was fermented in tank with specially selected yeast, 50% in French oak with some native yeast. Fermentation was stopped prior to dryness to retain natural fruit sweetness. Lees stirring took place for several months after vintage to increase palate weight and roundness. Tank and barrels were blended and received a light fining, cold stabilization, and filtration prior to bottling.

Winemaker's Notes

Bouquet

Rose petal, ginger, and mango. Delicate and complex.

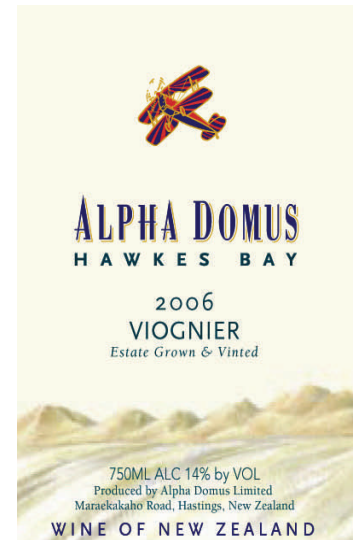
Palate

Apricot, poached pear, mandarin, rose, ginger, toasted brioche, and creamy vanilla. Well-balanced, with fresh acidity and a lingering sweet fruit finish.

Serving Suggestions

Great summer drinking with seafood, white meats, and spicy dishes.

SRP US\$22.00



★★★★+

Luscious and full bodied, this is an intensely flavored Viognier, with excellent flavor and length. It tastes of ripe peach, pear, and roasted nut. Great value.

Ronn Weigand

Restaurant Wine Issue 119/120