

ALPHA DOMUS
The Aviator 2007
Hawkes Bay, New Zealand

 VIA
PACIFICA
SELECTIONS
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Winery Principals The Ham Family
Winemaker Kate Galloway

Wine Specifications

Cases imported 150
Blend Percentage Cabernet Sauvignon (36.4%), Cabernet Franc (27.3%), Merlot (22.7%), Malbec (13.6%)
Alcohol 14.0%
T/A 6.53 g/100ml
pH 3.62
Residual Sugar < 1 g/100ml
Brix at Harvest 22.0 to 24.7
Harvest Dates 7 April–2 May 2007
Ideal Drinking time 2010-2020

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 warm, dry spring developed into a typical Hawke's Bay hot, dry summer. Warm, dry fall conditions allowed grapes to remain on the vine until they reached optimal ripeness and flavor.

Vinification

All grapes were hand-harvested. Fully and partially-botrytised grapes were pressed in French Oak, cold-settled for 48 hours, racked, and fermented in stainless steel. Fermentation was stopped after three weeks. The wine matured for 17 months before receiving a light fining, cold-stabilization, and filtration prior to bottling.

Winemaker's Notes

Bouquet

Red fruits, spice, leather, cedar.

Palate

Red berry flavors, chocolate, spices, oaky

Serving Suggestions

Enjoy with rich flavored foods, such as Daube of Beef, eye fillet or venison

SRP US \$56.00



ALPHA DOMUS
— HAWKES BAY —

"From the luxurious deep blackberry colour to the succulent taste, this wine performs from go to whoa."

- Sue Courtney, Food and Wine Connoisseur
New Zealand Wine of the Week

"It's the balance, the firm structure and bright finish that make this stand out from the others..."

*Good value
5 stars (out of 5)"*

- Charmian Smith, Food and Wine Reviewer
Otago Daily Times