

# ALPHA DOMUS

## Unoaked Chardonnay 2007

### 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	1000
Alcohol	13.5%
T/A	0.62 g/100ml
pH	3.55
Residual Sugar	0.50 g/100ml
Brix at Harvest	21.5 - 24.5
Cellaring	Up to 5 years
Harvest Dates	March 26 - April 18, 2007

#### 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

Overall volume and quality of the 2007 harvest was excellent. One of the coolest Decembers on record was followed by one of the longest, driest autumns, which allowed wineries to pick on flavor and acid balance, rather than weather patterns and disease pressure, resulting in fruit with excellent concentration.

#### Vinification

Different blocks and clones were harvested at different times to ensure maximum ripeness. 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. This wine was lightly fined and filtered prior to bottling.

#### Winemaker's Notes

##### Overall Impression

Soft, supple, lively.

##### Bouquet

Ripe tropical fruit, melon, pear.

##### Palate

Sweet pineapple and melon, with creamy texture.

##### Serving Suggestions

Serve lightly chilled as an aperitif or with seafood, white meats, or rich pasta dishes.

SRP US\$14.00

