

ALPHA DOMUS

Leonarda Late Harvest Semillon 2007

Hawkes Bay, New Zealand



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Winery Principals The Ham Family
Winemaker Kate Galloway

Wine Specifications

Cases imported
Alcohol 13.0%
T/A 0.75 g/100ml
pH 3.56
Residual Sugar 9.5 g/100ml
Cellaring Up to 3 years

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 in May 2007. Fully and partially-botrytised grapes were pressed, cold-settled for 48 hours, racked, and fermented in stainless steel. 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\$20.00

