

ALPHA DOMUS

Viognier 2007

Hawkes Bay, New Zealand

 VIA
PACIFICA
SELECTIONS
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|----------------------------|-------------------|
| Winery Principals | The Ham Family |
| Winemaker | Kate Galloway |
| Wine Specifications | |
| Cases imported | 98 |
| Alcohol | 14.0% |
| T/A | 0.65 g/100ml |
| pH | 3.26 |
| Residual Sugar | 0.06 g/100ml |
| Brix at Harvest | 24.1 |
| Cellaring | Up to 4 years |
| Harvest Dates | March 27-28, 2007 |

Vineyards

Location

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

Soils

Silt loam overlying river gravels.

Vines

Seven-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

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

After hand-harvesting and whole bunch pressing to tank, the wine was cold-settled and the clear juice racked off after 48 hours. 65% of the juice was fermented in tank with specially selected yeast, 35% 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, lemon balm, peach, toasted brioche, and vanilla.

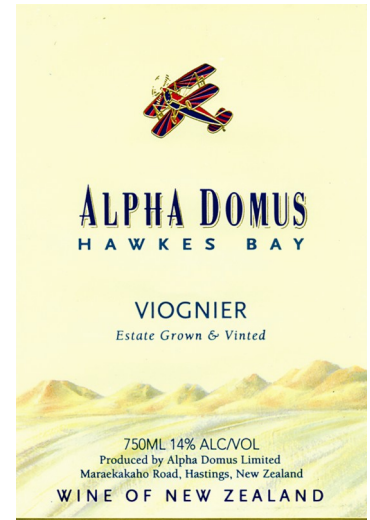
Palate

Peach, poached pear, mandarin, lychee, and ginger, with sweet yeasty notes. 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\$19.00



4 Stars - Top 5 Viogniers

From the Bridge Pa Triangle comes a crisp vibrant, citrusy number. A good wine to unwind with - open a bottle with your partner on a Friday evening.

Cuisine, May 2008