

ALPHA DOMUS  
2009 Unoaked Chardonnay  
Hawkes Bay ♦ New Zealand

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|                            |                  |
|----------------------------|------------------|
| <b>Winery Principals</b>   | The Ham Family   |
| <b>Winemaker</b>           | Kate Galloway    |
| <b>Wine Specifications</b> |                  |
| Cases imported             | 500 9.0L cases   |
| Alcohol                    | 13%              |
| T/A                        | 0.66 g/100ml     |
| pH                         | 3.47             |
| Residual Sugar             | 0.4 g/100ml      |
| Brix at Harvest            | 21.6             |
| Harvest Dates              | March 27, 2009   |
| Bottling Dates             | November 4, 2009 |

**Vineyards**

**Location**

Alpha Domus wines are produced from grapes grown on our Hawke's Bay vineyards that are located on the Heretaunga Plains, west of Hastings and 20 km from the coast. Hot, dry summers mean vineyard temperatures consistently reach 30 °C. The region averages 750mm of rain annually yet, because the Alpha Domus vineyard is located in a natural rain shadow it receives considerably less rain.

**Soils**

With 600mm of silt loam overlaying river gravels, the soil type is ideal for quality wine production. Although it is very free draining and relatively infertile, the small quantity of organic matter ensures that there is an ability to retain some soil moisture and nutrients at required stages in the vine's annual cycle.

**Vines**

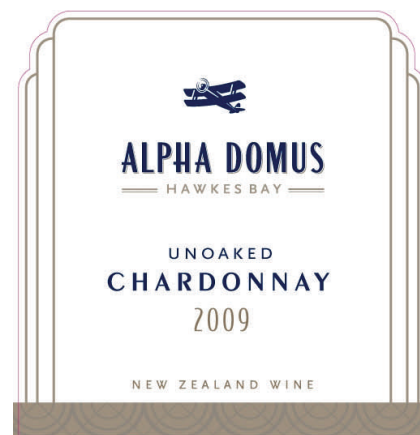
Clones Mendoza 6 and 15. All vines are spur-pruned and normal VSP is used with trimming and some leaf plucking. Crop yields are kept low. Shoot and bunch thinning take place as needed. Both the vineyards and winery have received Sustainable Accreditation from New Zealand Sustainable Winegrowing.

**Vintage**

The spring of 2009 saw some cold frosty nights that were managed with our frost protection systems. Budburst and early shoot growth was unaffected by these frosts and progressed normally. Once the full growing season got under way, the vines showed even growth with heavy flowering. Fruit set was excellent in most varieties and as a result, high yields were expected. Fruit thinning was undertaken across the majority of the vineyard with added attention paid to our top end fruit. The summer developed as a typical Hawke's Bay one with warm and dry settled weather. From late February into early March we experienced a change in these conditions with some wet weather; vine management was crucial during this period. The warm, dry conditions returned and the remainder of the season gave us ideal ripening conditions for all varieties. Overall this vintage gave us clean, mature fruit showing defined varietal characteristics and good concentration.

**Vinification**

The Chardonnay batches were fermented separately with the fermentation regime adapted to maximise clonal characteristics. Each batch is treated on its own merit with the intention to blend it into one of our Chardonnays. We aim to produce a fresh, fruit driven Chardonnay for summer drinking. A selection of yeast strains and lees stirring further enhance the complexity of this wine. After 7 months the wine received a light fining and was stabilised and bottled.



**Winemaker's Notes**

**Bouquet**

Lifted aromas of ripe tropical fruit with melon and pear notes.

**Palate**

A soft supple wine with sweet pineapple and melon characters balanced by a creamy texture and clean, citrus finish.

**Serving Suggestions**

Great with seafood, white meats or rich pasta dishes.

SRP US\$14.00