

Alpha Domus

The Pilot Leonarda Late Harvest Semillon 2009

Hawkes Bay ♦ New Zealand



1 800 823 5545
www.viapacifica.com

| | |
|----------------------------|-------------------------|
| Winery Principals | The Ham Family |
| Winemaker | Kate Galloway |
| Wine Specifications | |
| Cases imported | 100 9.0L cases |
| Alcohol | 12% |
| T/A | 0..818 g/100ml |
| pH | 3.62 |
| Residual Sugar | 13.4 g/100ml |
| Brix at Harvest | 27-38.4 |
| Harvest Dates | April 28 - May 20, 2009 |
| Bottling Dates | December 22, 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

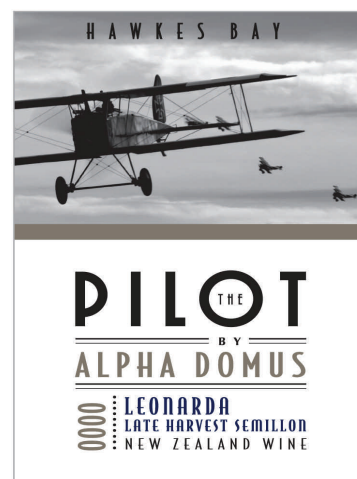
Both the vineyards and winery have received Sustainable Accreditation from New Zealand Sustainable Winegrowing.

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

Both fully and partially botrytised Semillon grapes were hand harvested from our winery vineyard in May. The resulting juice reached 36 Brix. The juice was pressed, cold settled for 48 hours, racked and then fermented in stainless steel tanks. Fermentation took three weeks. The ferment was stopped once the perfect balance of alcohol, acidity and sweetness had been achieved. Once blended, the wine received a light fining, cold stabilisation and filtration prior to bottling in December.



Winemaker's Notes

Bouquet

Mango, orange and Turkish delight aromas give this wine an exotic bouquet. Marmalade and grapefruit characters result in an appealing citrus lift.

Palate

Rounded and luscious with flavours of marmalade and ripe tropical fruits. Grapefruit and honey characters are supported by fresh citrus flavours. A full flavoured, well balanced wine with a velvety mid palate and clean citrus finish.

Serving Suggestions

As an aperitif with patè or great with desserts like citrus tart, pannacotta and crème brulee.

SRP US\$20.00