



Alpha Domus

The Navigator 2006

Hawkes Bay ♦ New Zealand



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Winery Principals

The Ham Family

Winemaker

Kate Galloway

Wine Specifications

Cases imported	500 9.0L cases
Blend	Merlot (41%) Cab Sauv (29%) Malbec (18%) Cab. Franc (12%)
Alcohol	13.5%
T/A	0.57 g/100ml
pH	3.47
Residual Sugar	<0.2 g/100ml
Brix at Harvest	22.8-24.7
Harvest Dates	March 27- April 26, 2006
Bottling Dates	February 22, 2008

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

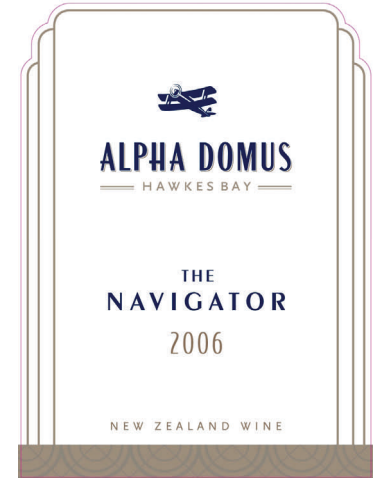
Fruit for this wine was sourced from both our Maraekakaho Road vineyards. We use a variety of clones mostly grafted on 3309 and 101-14. All vines are spur pruned and normal VSP is used with trimming and some leaf plucking. Crop yields are kept at a maximum 8 tonnes/hectare. Shoot and bunch thinning take place as needed. Fruit selection is based on ripeness levels and flavour.

Vintage

Low early spring temperatures and high rainfall delayed bud burst across most varieties and both flowering and fruitset were light. This led to ideal crop loading for the production of premium wine grapes. The growing season developed into a typical Hawkes Bay summer with hot, dry conditions through December, January and February providing perfect conditions for ripening. Rain early March delayed the red varieties and meant that the vineyard team had to be extra vigilant. The fine weather returned however and unusually high temperatures late March saw the vintage back on track with good varietal character development and sugar accumulation.

Vinification

Selected parcels of Merlot, Cabernet Sauvignon, Cabernet Franc and Malbec were destemmed, crushed and transferred to tank. After a 3 day cold maceration period the ferments were initiated. The tanks were warmed to approximately 20° C reaching 32° C at the peak of fermentation. Pumpovers took place 4 times daily, with less towards the end. The tanks we use are purpose build for red ferments and each batch is fermented separately. The wine was run off to barrel (40% new, 70% French) and skins pressed through a one tonne basket press. Pressings were kept separate but blended back without fining. The batches were kept separate for 12 months prior to blending. The total maturation time was 20 months.



Winemaker's Notes

Bouquet

A complex aroma of ripe berry fruit, plums, violet, licorice and hints of leather. Influences of sweet vanilla and toast result from oak barrel maturation.

Palate

Plum and blackberry are supported by clove and spicy notes. Game and leathery characters add complexity. The ripe fruit, sweet oak and firm tannins create a robust, complex wine with excellent length.

Serving Suggestions

Great with red meats and game, pasta, cheese or any full flavoured dishes.

SRP US\$23.00