



ALPHA DOMUS
HAWKES BAY

Technical Notes

Alpha Domus AD 2010 The Aviator

Vintage Conditions:

The spring of 2009 saw several 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 moderate flowering. Rainfall during December did not affect flowering and as a result, average yields were expected. Fruit thinning was undertaken across the majority of the vineyard with added attention paid to our top end fruit. An unusual weather pattern developed in January with high rainfall and humidity and vine management was crucial during this period. The warm, dry conditions returned from the start of February and the remainder of the season gave us ideal ripening conditions for all varieties. Although the phenological development in 2010 was late, the vintage provided us with clean, mature fruit showing defined varietal characteristics and excellent concentration.

Region – Bridge Pa, Hawkes Bay

Blend:

Cabernet Sauvignon (40%), Franc (24%) Merlot 26% Malbec (10%)

Vineyard:

All grapes used for the AD blends are grown with a specific target in mind. Vines are pruned to lower bud numbers, and no manual labour is spared in the vineyard. Shoot thinning, shoot positioning, lateral and bunch thinning are just a few of the passes we make through the vineyard. Seasonal adjustments are made in yields to guarantee excellent fruit ripeness and concentration.

The grapes are hand harvested to select only the optimum quality bunches. Physiological ripeness is the main criteria determining harvest date.

Technical Winemaking Details:

The grapes were cold soaked pre ferment, and the yeast fermentation allowed to commence by increasing the temperature. Our purpose built red fermentation tanks allow us to totally control temperature and speed of fermentation. We combine standard Bordeaux winery practice with methods that

enhance the best of Hawke's Bay terroir. Tannin management and fruit extraction are important to monitor. Daily tasting gives us the best indication when to take the wine off skins. Total maceration on skins for the 2010 vintage was between 18 and 30 days. All Aviator ferments are basket pressed in our 1 tonne baskets, and transferred directly to temperature controlled barrel rooms. Malolactic fermentation took place in barrel, in 75 % new, 100% French oak. Barrels were racked back to the same barrel after malo to give us the best blending possibilities, both from vineyard batches as well as oak influences. Final blending of varieties and batches did not take place until after 16 months barrel maturation.

The final maturation time in oak was 17 months. The wine was then blended to tank and bottled.

Analysis at bottling:

Alcohol	14.0%
pH	3.80
TA	5.80
RS	<1.0

Harvest Dates:	23 April – 7 May 2010
Brix at harvest:	22.9 to 25.5
Bottling date:	14 March 2012
Total production:	325 dozen

Aroma:

A complex aroma of red fruits, spice, leather, cedar, and cigarbox notes, complemented by fine oak.

Palate:

Sweet rounded red berry flavours are complemented by chocolate, spice, savoury olive notes and fine oak tannin. This wine shows sweet fruit, a silken texture and firm structure.

Cellaring:

Firm tannins and intense fruit flavours will soften and integrate with time.

General Comment:

This wine was made with lots of pleasure and passion, enjoy with good food, family or friends.