

# Rosé — 2022

## COLLECTION

Collection wines: perfectly balanced fresh and elegant, with delicious drinkability

### VINEYARDS

Crafted from blocks of grapes that were selected for elegance, delicate colour and fragrance. Careful attention to yield, canopy management and timing of harvest are essential in our Hawke's Bay climate. Merlot is the main variety with support from Cabernet Sauvignon and Cabernet Franc.

First release from our registered in conversion to organic home block.

### WINEMAKING

Tasting the fruit on the vine is key to making our pale, dry, European inspired rosé. Harvested early at optimal ripeness for rosé, the juice is quickly and gently pressed off skins to produce lightly coloured wine with perfect balance of fruit flavour, texture, and brightness of acidity. Cool and slow fermentation protects the subtle fruit aromas and beautiful pink hues.

### TASTING NOTE

A fragrance of sweet spring blossoms, juicy berry fruits and a hint of pink musk rose. Lovely on the palate with a delicate interplay of strawberry and red apple sweetness. Softly textured, fresh, and mouth-watering with flavours that linger.

Perfect noon to night, for Rosé lovers just like us.

A vegan and in transition organic wine.

Alpha Domus will be fully certified organic 2023.

### TECHNICAL ANALYSIS

pH	3.52
Total acidity	5.6 g/l
Alcohol	12%
Residual sugar	1.0 g/l

### ABOUT ALPHA DOMUS

From our origins in 1989, establishing both vineyard and winery, Alpha Domus was a pioneer in the renowned Bridge Pa Triangle Wine District of Hawke's Bay. New Zealand family owned, we have always been inspired to create beautiful wines of worth; the importance of quality and expert craftsmanship paramount. Alpha is derived from the first initials of the founding family members names in age descending order, Anthonius, Leonarda, Paulus, Henrikus and Anthonius. Domus is Latin for home

# ALPHA — DOMUS

