

Cumulus

Méthode Traditionelle Blanc de Blanc — 2019

RESERVE

Our Cumulus Méthode Traditionelle Blanc de Blanc with zero dosage is a return to natural authenticity. Elegantly dry in style it exhibits a fine and persistent bead.

The perfect aperitif and a great accompaniment through all courses.

VINEYARD & WINEMAKING

The grapes were hand harvested and whole bunch pressed from our Clone 6 Chardonnay block planted in 1991. Cropping levels were kept to a maximum of 10 tonnes/ha through controlled pruning in winter and canopy management through the growing season. Harvested early with optimum sugar ripeness and flavour for Méthode Traditionelle, this Chardonnay clone has been specifically selected for its bright citrus freshness, and light elegant structure on the palate.

TASTING NOTE

Lively and bright on the nose with aromas of lemon zest, sweet citrus blossom with hints of biscuit and brioche from time on yeast lees in bottle. Full malolactic fermentation has softened the palate and added a creamy element that complements the citrus and stone fruit flavours. The wine has a long flavoursome finish with a vibrant acidity.

TECHNICAL ANALYSIS

pH	3.29
Total acidity	7.4 g/l
Alcohol	13.0%
Residual sugar	<2 g/l zero dosage

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

