

Leonarda

Late Harvest — 2019

RESERVE

Alpha Domus has a long-term love affair with sweet wine making. This one is affectionately named for Alpha Domus co-founder Leonarda Maria Ham.

VINEYARDS

All grapes were picked from our estate vineyard. Partial botrytis infection meant that the yield was reduced considerably to 4 tonnes/ha. All vines are cane pruned with shoot thinning and second set removal performed as required. Partial leaf plucking occurs at veraison. The 2019 vintage gave us the opportunity to pick Semillon in May with exceptional flavour and balanced acidity.

WINEMAKING

Both fully and partially botrytised Semillon grapes were harvested from our original plantings. The resulting juice averaged 31 Brix showing great concentration and richness. The grapes were gently pressed, the juice cold settled for 48 hours, racked and then fermented in stainless steel tanks. Fermentation took three to six weeks was stopped once the perfect balance of alcohol, acidity and sweetness had been achieved.

TASTING NOTE

Made from Semillon, Leonarda has aromas of honeysuckle, dried rose petals, and lime. The luscious palate of orange blossom, apricot and honey flavours are completed by a zesty citrus finish. Ideal as an aperitif, or to complete your evening.

Matches nicely with pâté, or an accompaniment to sweet desserts, particularly chocolate.

TECHNICAL ANALYSIS AT BOTTLING

pH	3.28
Total acidity	8.1 g/l
Alcohol	13 %
Residual Sugar	<82 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

