

The Ace Syrah — 2018

SPECIAL RESERVE

VINEYARDS

A new block of Syrah planted in 2015 with the renowned Mass Selection clone. This block is specifically managed to give ultra-premium results. All vines are cane pruned to achieve ideal canopy architecture with bud reduction, shoot thinning, bunch thinning, and bunch shoulder removal undertaken to give exceptional quality. The 2018 vintage gave us the opportunity to pick Syrah grapes with unparalleled flavour and balanced acidity.

WINEMAKING

With so much care and attention taking place in the vineyard our winemaking focus is to let the natural intensity of flavour from the grapes be the centre point of the wine. We want the brilliance and clarity of the Bridge Pa terroir to clearly shine through any winemaking. To that end the grapes were gently destemmed and lightly crushed to open top red fermentation vats. One percent of handpicked, whole bunch Viognier was added to the ferment to give added florality. Rhone yeasts were selected to carry out fermentation allowing the full potential of the grapes aromatic intensity to be reached. The ferments reached 32°C and remained on skins for 25 days enhancing the structural qualities of the wine. After pressing, the wine was matured in a mixture of French oak puncheons and barriques. These barrels were matured for approximately 10 months and bottled early with minimal handling to capture the delicate floral bouquet.

TASTING NOTE

The colour is alluringly vibrant, deepest damson with violet hues. Highly intense aromas of violet, black pepper, boysenberry and hints of liquorice root meld into a hedonistic experience. There is a savoury black olive aroma and hint of charry oak that add layers of complexity to the bouquet. The palate is equally intense coupled with savoury spice, plum, floral perfume and an enticing hint of tapenade. Soft velvety tannins give way to a generous but balanced palate and a long, lingering finish. Young and vibrant now but cellaring will reward the patient Syrah lover.

TECHNICAL ANALYSIS AT BOTTLING

pH	3.44
Total acidity	6.2 g/l
Alcohol	13.5%
Residual Sugar	<1 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

