

# The Aviatrix Semillon— 2020

## RESERVE

### VINEYARDS

Grown on our Estate Vineyard from the original plantings, the crop load on the Semillon has been closely managed to achieve good flavour and balance. Naturally a vigorous variety our Semillon performed well in the exceptionally dry conditions experienced at the beginning of 2020. Canopy management is key to getting just the right amount of sun exposure. Too much sunlight would roast away the subtle Semillon flavours, too little and the flavours stay green. Regular tasting is key to ensure that the grapes are picked at the ideal time, full of flavour but with good acidity.

### WINEMAKING

Handpicked and whole bunch pressed the juice was run direct to seasoned French oak puncheons with no additions made. After four days the fermentation kicked off with naturally occurring wild yeasts. The fermentation was not cooled and warmed up to 28-30 degrees celsius at ambient temperatures. This natural non-interventionist approach lets the juice gently oxygenate providing a more hospitable environment for the yeast but also gently removing some of the more aggressive phenolic components and greener aromas in the juice. Letting the juice brown reduces the need for fining in the wine and improves age ability.

### TASTING NOTE

On the nose there are hints of star jasmine and zesty meyer lemon. The palate has lemon curd, lime zest and white fleshed nectarine. There is a yeasty, creamy complexity from time on lees in barrel, coupled with brulee, toffee notes typical of Semillon. Wild fermentation gives a flint, gun smoke edge. The wine has a rich, weighty mouthfeel with tightly woven acidity that gives focus and length

### CELLARING

This wine will develop over several years, maturing into a more complex and richer palate Our aim is not to produce a fruit bomb but to create a textural and moreish experience. Subtlety is paramount alongside minerality and length.

### TECHNICAL ANALYSIS AT BOTTLING

pH	3.03
Total acidity	6.3 g/l
Alcohol	13 %
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

