

ALKOOMI

(FRANKLAND RIVER, WESTERN AUSTRALIA)

www.alkoomiwines.com.au



The name Alkoomi is taken from a local aboriginal dialect and translated means "a place we chose". The Alkoomi logo is a stylised representation of an Australian grass tree which grows in the area. The Alkoomi vineyard is located only 80kms inland from the Southern Ocean, resulting in good winter rains and dry ripening months. Summer days and evenings are cooled by fresh sea breezes, enabling ideal slow ripening of grapes. This climatic pattern is very similar to that of the best Bordeaux vintages. The cool climate and gravelly loam soils of the Frankland River Region in the South of Western Australia are well suited to the production of intense and elegantly structured wines. The vines are all pruned by hand. Alkoomi's annual production of about 80,000 cases is distributed to all parts of Australia and is exported to more than 20 markets worldwide.

White Label Late Harvest 2020

CSPC# 769403

12x750ml

11.0% alc./vol.

Grape Variety	46.28% Semillon, 20.07% Sauvignon Blanc, 16.52% Verdelho, 9.71% Viognier, 6.11% Gewürztraminer, 1.3% Riesling
Vintage	A very dry growing season led to one of the earliest vintages on record. As a result of the lack of rainfall, the yields were considerably reduced. There also was an abundance of Eucalyptus tree blossom and this prevented further loss of quality and yield from bird damage. The resulting fruit, was of excellent quality with impressive flavour concentration.
Vineyards	From vineyards in the Frankland River region
Vinification/ Maturation	The fruit was harvested in the early hours of the morning, preserving the delicate varietal flavours that define this cool climate, aromatic wine. All fermentation was carried out in stainless steel, at cool temperatures to preserve the freshness and vibrancy of the fruit. Upon reaching the ideal balance of sweetness and acidity, the ferment is arrested by chilling. The wine is composed using a careful blend of Semillon, Sauvignon Blanc, Verdelho, Viognier, Gewürztraminer, and Riesling
Tasting Notes	Brilliant pale straw with green flecks. Lifted aromas of lemon zest, cut grass, rose water and floral notes. Vibrant sweet passionfruit and musk flavours on the palate, with a fine crisp acidity that runs through to a cleansing finish with a fine spritz.
Serve with	Asian foods, and other spicy cuisine. Chicken, fish, seafood dishes; or just relaxing on the patio.
Cellaring	Ready to enjoy now.
Scores/Awards	93 points - Erin Larkin, <i>Australian Wine Companion</i> - April 2021
Reviews	<i>"A blend of semillon, sauvignon blanc, verdelho, viognier, gewürztraminer and riesling. Sweet, pure and spicy with a lightness that makes this very easy to drink. The residual sugar from the arrested fermentation is cleverly disguised within the folds of flavour here; lychee, nashi pear, citrus pith, star anise, green apple, white pepper, sugar snap pea ... the list goes on."</i> - EL, <i>Australian Wine Companion</i>



Alkoomi Collection Shiraz Viognier 2022 (formerly Black Label)

CSPC# 716840

12x750ml

14.1% alc./vol.

Grape Variety 98.21% Shiraz, 0.97% Viognier, 0.82% Malbec

Winemaker Marelize Russouw

Analysis T.A: 5.7 g/L pH: 3.58 Residual Sugar: 0.3 g/L

Vintage Cool wet winter with a very high rainfall followed by a warm to hot and dry summer. The vines grew quickly, developing excellent canopies. Delayed bud burst which affected flowering and gave lower yields. Good tannin ripeness (physiological ripeness) with deep colours in red grapes. Whites and rosé had very complex aromatics and flavours with bright acidities. This was a cool vintage which allowed slow development of complex characters and beautiful acidities within the grapes.

Vineyards The Alkoomi vineyards have been established over a number of years, dating back to 1971.

Winemaking There are 6 small parcels of Shiraz estate grown fruit which ripen at different times due to their varied location. When the Viognier fruit is ripe, we were able to harvest it on the same day as the Shiraz in block 17. We pressed off some free run Viognier and then returned the skins to co-ferment with the Shiraz. The final wine, which is 3% Viognier, undergoes 14 months of maturation in 20% new French oak.

Tasting Notes Vibrant deep crimson with magenta hues. Lifted aromas of violets, black cherries, and peppery spices. Rich flavours of blackberries, cherries, and milk chocolate on the medium bodied palate with layers of savoury tannins interwoven with pepper and a bright finish.

Serve with A great food wine – particularly a flame-grilled steak with blue cheese butter. Char grilled lamp leg with broccolini salad.

Cellaring Ready to drink now, although will gain complexity over the next 5-8 years.

Scores/Awards **88 points** - Mike Bennie, Australian Wine Companion - May 2024

Served in Qantas Business Class

Reviews *"There's some viognier in this wine too. Hence, a pretty perfume with floral lift of jasmine and frangipani, a touch of apricot over the more robust and ripe red cherry and raspberry fruit characters with dashes of sweet spice and clove. The palate is fleshy but then wraps up quickly into a quite strict pucker of gummy tannin. Flavours are red-fruited but quite savoury, dusted with clove, cinnamon, truffle. There's some pleasure here, no doubt, the finish, so firm and quick, feels a bit distracting."*
- MB, Australian Wine Companion



Black Label Cabernet Sauvignon 2020

CSPC# 716835

12x750ml

14.0% alc./vol.

Grape Variety

100% Cabernet Sauvignon

Vintage

A very dry growing season led to one of the earliest vintages on record. As a result of the lack of rainfall, the yields were considerably reduced. There also was an abundance of Eucalyptus tree blossom and this prevented further loss of quality and yield from bird damage. The resulting fruit, was of excellent quality with impressive flavour concentration.

Vineyards

The cool climate and gravelly loam soils of the Frankland River region in the South of Western Australia are well suited to the production of intense and elegantly structured wines.

Winemaking

Nine small, separate blocks of estate grown fruit harvested in the early morning. The components were matured in twenty percent new French oak for 14 months, the result being a wine of complexity through vineyard expression and time in oak.

Tasting Notes

Vibrant deep crimson with ruby hues. Fragrant cassis and crushed fresh herbs interwoven with subtle layers of dusty, earthy notes. Up front cassis and bay leaf flavours continue on the complex palate with rich, dark chocolate mingling with the smooth and silky tannin structure.

Serve with

Guinness-braised lamb shanks; Short-ribs; Duck casserole with crusty bread.

Cellaring

Ready to enjoy now, although will gain complexity over the next five to eight years with careful cellaring.

Scores/Awards

4 Stars - Huon Hooke, The Real Review - March 2021

93 points - Gary Walsh, The Wine Front - October 2021

93 points - Australian Wine Reviews - January 2022

90 points - Stuart Knox, The Real Review - October 2021

Silver Medal - Portavin Wine Show of Western Australia 2021

Reviews

"A classical nose of cassis and cedar like spice. There is a vibrancy to the palate with blackberry fruit melding with finely textured tannin and oak derived spice; acidity is flowing and adds texture and focus. To finish there is a dusting of dark cocoa and new leather to driving dark berry fruits."

- Winereviewer.com.au

"Medium to deep ruby colour with a deep purple rim. Mulberry, tobacco leaf and pencil shaving aromas. Medium-bodied with dark fruits and a graphite mineral line. Good length and drive though the tannins are a little dominant right now."

- SN, Therealreview.com.au



Jarrah Shiraz 2014

CSPC# 723925

6x750ml

14.5% alc./vol.

Alkoomi's Jarrah Shiraz is made in only small volumes using premium fruit from our oldest Shiraz vines which are now over 30 years old. Traditional fermentation in open vats and maturation in 50% new French oak casks for a period of 18 months gives additional complexity and finesse rarely found in Australian shiraz.

Grape Variety

100% Shiraz

Vintage

A mild, dry winter and a spring with ample rain, was followed by a warm, even summer, interspersed with timely rainfall events. This presented us with early flavour development, providing an intense varietal profile whilst retaining the freshness of the natural acidity.

Vineyards

The cool climate and gravelly soils of the Frankland River region in southern Western Australia are well suited to the production of intense and elegantly structured wines.

Vinification/ Maturation

The Jarrah Shiraz is only made in small volumes, using carefully selected premium fruit from our oldest Shiraz vines, planted in 1971. Traditional fermentation in small open vessels, which are hand plunged 3 times daily, the 2014 Shiraz was then pressed off skins after extended skin contact. Malolactic fermentation occurred while maturing in 1/3 new French Oak followed by a maturation in barrel for 18 months.

Tasting Notes

Deep crimson, with ruby flecks. Aromas of black cherries, peppery spice, and chocolate. Black cherries and plums with layers of spice and earthiness with chewy tannins on the lingering finish.

Serve with

A versatile wine suited for most culinary dishes, but to be recommended for rare roast beef or rich game dishes. It can be served with peppered steak, grilled lamb, and blue cheese.

Cellaring

Ready to enjoy now but will gain complexity over the next eight to ten years with careful cellaring.

Scores/Awards

95 points - Erin Larkin, Australian Wine Companion - August 2021

Reviews

"From shiraz vines planted in 1971, matured for 18 months in French oak (approx 1/3 new). At 7yo this year, everything has started to soften and evolve, exposing a core of still-sweet black fruits, cloistered by finely textured and supporting tannins. The density is a standout; the texture is completely satisfying and full, finished by exotic spice, star anise, clove, quince, fig, satsuma plum and salted licorice. Complex and spicy."
- EL, Australian Wine Companion



Grazing Collection Semillon-Sauvignon Blanc 2023 (formerly White Label)

CSPC# 725938

12x750ml

12.2% alc./vol.

Previously called Alkoomi White Label Semillon/Sauvignon Blanc

Grape Variety	70.26% Semillon, 29.74% Sauvignon Blanc		
Analysis	T.A: 7.0 g/L	pH: 3.05	Residual Sugar: 1.6 g/L
Winemaker	Marelize Russouw		
Vintage	Dry winter + very cold spring + warm summer days + slow ripening + controlled irrigation + late autumn harvest + healthy + plush canopies.		
Vinification/ Maturation	The estate grown fruit was harvested at optimal ripeness in the early hours of the morning and pressed to tank. The juice from several blocks were fermented separately in tank and kept on lees post fermentation to improve mouthfeel. The Semillon (56%) and Sauvignon Blanc (44%) components were blended prior to bottling to create the harmony between the two varieties in the final wine.		
Tasting Notes	Bright pale straw with green flecks. Aromas of gooseberries, honeydew melon and fresh cut grass. Bright flavours of white peaches, citrus and savoury notes on the palate. Vibrant and sherbety acidity results in a refreshing length to the flavour profile.		
Serve with	Alkoomi is really showing off its winemaking chops with this stunning SSB blend, which brings together two classic white varieties to produce a wine that's far more than the sum of its (already impressive) parts. As for food pairing, we love this wine with green vegetable dishes, salads, simple white fish creations, grilled chicken breast, and vegetarian alternatives like tofu. Green peas, asparagus, veggie risotto, roast chicken and shellfish will also be fantastic here.		
Cellaring	Drinking superbly now and will develop further complexity if cellared for a few years.		
Scores/Awards	86 points - Mike Bennie, Australian Wine Companion - December 2023		
Reviews	<i>"Juicy and refreshing style with quite a bit of diffuse character but works as a summery, simple white wine. Imbued with cut grass, lychee, lemon-lime, green apple, and talc/bath salt notes. Thin and short in the flavour department, finishes bone dry and a little grippy. Fine and dandy in its affordable, basic white motif."</i> - MB, Australian Wine Companion		



Alkoomi Collection Riesling 2023 (formerly Black Label)

CSPC# 716834

12x750ml

12.9% alc./vol.

Grape Variety

100% Riesling

Winemaker Marelize Russouw

Analysis T.A: 7.9 g/L

pH: 2.86

Residual Sugar: 0.7 g/L

Vintage

A cool dry winter gave way to very wet and cool spring topping up soil moisture, but the chilly periods led to issues with flowering which resulted in crops up to 50% lower than average. Slow vine growth indicated a late harvest, yet the new year brought dry windy conditions, necessitating some targeted critical irrigation. Nets went on early to ward off birds which were hungry due to a poor Marri blossom event. Late March (a week later than the 2022 vintage) saw the first Riesling come in with tiny yields of exceptional quality. Typical sporadic rain events peppered March with some larger ones happening in early April. By mid-April, a week of sunny, warm, and breezy weather (perfect for our reds) allowed us to pick fully ripe, clean fruit until the end of the month.

An exceptional year of achingly low yields, giving complex and complete wines of detail and plushness

Vineyards From vineyards in the Frankland River region

Harvest The fruit for this exquisite Black Label Riesling was harvested in the early morning from the estate's vineyards.

**Vinification/
Maturation** The fruit is harvested in the early hours of the morning in March. The resulting wine is a fine-tuned blend of the different free run juices from the various blocks of fruit.

Tasting Notes Brilliant pale straw with emerald flecks. Lifted aromas of pink grapefruit zest, orange blossom and hints of musk. Racy and steely, yet delicate with flavours of grapefruit juice and citrus. Taut and linear on the palate with a precise mineral acidity.

Serve with Chicken, fish, seafood dishes; or just relaxing on the patio. It can be served with beef curry, roasted pork, or Thai cuisine.

Cellaring Whilst ready to enjoy now, this wine will gain in complexity over the next 8-10 years.

Scores/Awards **94 points** - Ken Gargett, Wine Pilot.com - April 2024

93 points - Mike Bennie, Australian Wine Companion - January 2024

4/5 stars - Huon Hooke, The Real Review- April 2024

Reviews *"Free run juice with a stainless-steel fermentation, the colour is a very pale lemon, while the nose offers notes of florals, limes, and green herbs. There is a hint of honeycomb, which seems to be present in so many quality Rieslings from the region, along with spices and river stones. Good focus, fine acidity, and impressive persistence. A really good Frankland River Riesling that will surely provide pleasure over the next eight to twelve years."*

- KG, Winepilot.com

"Geez, this is intense. Bright and limey, tangy with pink grapefruity zing, some talc-like mineral elements, very briny acidity and a general sense of high tension and friskiness. Lots of pleasing floral perfume seals the deal. It's a livewire!"

- MB, Australian Wine Companion



Grazing Collection Shiraz 2022 (formerly White Label)

CSPC# 725934

12x750ml

14.0% alc./vol.

Previously called Alkoomi White Label Shiraz. Named in honour of Alkoomi Grazing Company - the original name of the 1946 sheep farm our vineyards were founded on.

Grape Variety	100% Shiraz		
Analysis	T.A: 5.7 g/L	pH: 3.61	Residual Sugar: 0.3 g/L
Winemaker	Marelize Russouw		
Vintage	Cool wet winter with a very high rainfall followed by a warm to hot and dry summer. The vines grew quickly developing excellent canopies. Delayed bud burst which affected flowering and gave lower yields. Good tannin ripeness (physiological ripeness) with deep colours in red grapes. Whites and rosé had very complex aromatics and flavours with bright acidities. This was a cool vintage which allowed slow development of complex characters and beautiful acidities within the grapes.		
Vineyards	The Shiraz fruit used in the production of this wine was estate grown in our Frankland River vineyards.		
Vinification/ Maturation	This wine was made with Frankland River fruit from several blocks, picked at optimal ripeness to give depth of flavour. Harvested in the early hours of the morning, the fruit was cold soaked prior to fermentation and then matured for 12 months with French oak to build complexity.		
Tasting Notes	Vibrant crimson with magenta hues. Intense flavours of white pepper, red berries, baking spices and dark chocolate. The palate is primarily of dark fruits, complimented by notes of dark chocolate. It has a fleshy palate weight and chewy ripe tannins.		
Serve with	Ideal with red meats; Roasted Duck Breast with Pecan Puree.		
Cellaring	Ready to enjoy now, this wine may be cellared for two to three years and gain further complexity.		
Scores/Awards	85 points - James Halliday, Australian Wine Companion - December 2023 Served in Qantas Economy Class		
Reviews	<i>"It has that feel of 'cheap and cheerful' where the flavours and aromas get just about all of the way there, but you find acidity a bit skittish, texture a touch rugged in tannin profile, aromas not all fruit and spice but something more musty in there. Approaching the wine, there's attractive raspberry characters, some cinnamon, a touch of choc-mint, but it doesn't all quite fit together seamlessly."</i> - MB, Australian Wine Companion		

