

ALKOOMI

(FRANKLAND RIVER, WESTERN AUSTRALIA)

www.alkoomiwines.com.au



ALKOOMI

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.

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*

