

# 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.

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## White Label Late Harvest 2020

CSPC# 769403

12x750ml

11.0% alc./vol.

<b>Grape Variety</b>	46.28% Semillon, 20.07% Sauvignon Blanc, 16.52% Verdelho, 9.71% Viognier, 6.11% Gewürztraminer, 1.3% Riesling
<b>Vintage</b>	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.
<b>Vineyards</b>	From vineyards in the Frankland River region
<b>Vinification/ Maturation</b>	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
<b>Tasting Notes</b>	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.
<b>Serve with</b>	Asian foods, and other spicy cuisine. Chicken, fish, seafood dishes; or just relaxing on the patio.
<b>Cellaring</b>	Ready to enjoy now.
<b>Scores/Awards</b>	<b>93 points</b> - Erin Larkin, <i>Australian Wine Companion</i> - April 2021
<b>Reviews</b>	<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>

