

ALKOOMI

(FRANKLAND RIVER, WESTERN AUSTRALIA)

www.alkoomiwines.com.au



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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.

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 + lush 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		

