

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 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		

