



ALKOOMI

## PAST VINTAGES

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### Alkoomi Frankland River Chardonnay 2017

CSPC# 725936

12x750ml

12.8% alc./vol.

*Previously called Alkoomi White Label Unwooded Chardonnay*

**Grape Variety**

100% Chardonnay

**Vintage**

A classic cool climate growing season with ample rainfall and cold temperatures was followed by a dry and sunny Autumn. The result being a slow even ripening with tremendous flavour development at low sugar levels.

**Vinification/  
Maturation**

The fruit was harvested in the early hours of the morning and pressed to tank. The juice was settled overnight and racked with a high proportion of juice solids prior to fermentation in stainless steel. The wine was kept on fermentation lees and stirred regularly to build complexity and texture before bottling.

**Tasting Notes**

Brilliant pale gold with emerald flecks. Honeydew melon and white peach on the palate with hints of vanilla and hazelnut and creamy textural structure underpinned by soft, mineral acidity.

**Serve with**

Fish and other seafood dishes; or just relaxing on the patio.

**Cellaring**

Ready to enjoy now.

**Scores/Awards**

**90 points (4 stars)** - Toni Paterson, *The Real Review* - April 2018

**3 stars** - Huon Hooke, *The Real Review* - October 2017

**Reviews**

*"Beautiful and bright with fresh lemon and ripe melon flavours. Good energy and freshness. A serious wine at a great price. A top wine for budget-conscious wine lovers."*

- TP, *The Real Review*

*"Palish colour and fresh, estery, passionfruit, yeasty lees and estery bouquet, the palate crisp and lively and very light. The yeast lees flavours come through strongly, while the finish is slightly hard. It's very yeasty and lean at this stage."*

- HH, *The Real Review*





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12.8% alc./vol.

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<b>Chemical Analysis</b>	Acidity: g/l	pH:	Residual Sugar: g/l
<b>Grape Variety</b>	100% Chardonnay		
<b>Vintage</b>	A dry Winter and fleeting Spring was followed by a warm growing season with welcome rainfall in December and January leading to full, healthy canopies enabling excellent yields and great flavour development.		
<b>Vinification/ Maturation</b>	The fruit was harvested in the early hours of the morning and pressed to tank. The juice was settled overnight and racked with a high proportion of juice solids prior to fermentation in stainless steel. The wine was kept on fermentation lees and stirred regularly to build complexity and texture before bottling.		
<b>Tasting Notes</b>	Brilliant pale gold with emerald flecks. Honeydew melon and white peach on the palate with hints of vanilla and hazelnut and creamy textural structure underpinned by soft, mineral acidity.		
<b>Serve with</b>	Fish and other seafood dishes; or just relaxing on the patio.		
<b>Cellaring</b>	Ready to enjoy now.		
<b>Scores/Awards</b>	<b>Bronze Medal</b> - Royal Adelaide Wine Show - September 2016 <b>3 stars</b> - Huon Hooke, The Real Review - October 16, 2016		





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### Alkoomi Frankland River Chardonnay 2012

CSPC# 725936

12x750ml

13.0% alc./vol.

*Previously called Alkoomi White Label Unwooded Chardonnay*

<b>Chemical Analysis</b>	Acidity: g/l	pH:	Residual Sugar: g/l
<b>Grape Variety</b>	100% Chardonnay		
<b>Vintage</b>	An early start to vintage in 2012 due to warm dry weather from November through to February. Fortunately, the plentiful Spring rains ensured that the vines had healthy vigorous canopies.		
<b>Vinification/ Maturation</b>	In 2012 the fruit was harvested in the cool, early morning to ensure that the fruit reached the winery in pristine condition. The various parcels of Chardonnay arrived over the course of a week meaning that the resulting wine displays a greater complexity of flavours. After fermentation, the yeast lees were stirred for a few months to build complexity and a creamy mouth feel to compliment the primary fruit characters.		
<b>Tasting Notes</b>	Bright, pale gold with flecks of emerald. The wine displays aromas of honeydew melon and granny smith apples with underlying notes of vanilla. Flavours of melon, pink grapefruit and a creamy, savoury texture on the mid palate with a fine, cool climate acidity giving a clean, mouth watering finish.		
<b>Serve with</b>	Fish and other seafood dishes; or just relaxing on the patio.		
<b>Cellaring</b>	Ready to enjoy now.		
<b>Scores/Awards</b>	<b>88 points</b> - James Halliday, WineCompanion.com - July 11, 2013 <b>85 points</b> - Huon Hooke (no review) <b>Commended</b> - Decanter World Wine Awards 2014		
<b>Reviews</b>	<i>"Pale straw-green; an estate-grown, unoaked chardonnay with all the focus on fruit freshness; the mix of citrus and stone fruit has enough ripeness to satisfy." - JH, Australian Wine Companion</i>		

*"Chardonnay is back in vogue, and this one represents excellent value. It's bright, dry and crisp showing lots of peachy fruit, honeydew melon and appealing creaminess on the nose. The palate is soft and highly approachable with a touch of sweetness, creamy vanillian texture, and fine, mellow acid. It's ready for your immediate drinking pleasure, and would be perfect for a family picnic."  
- crackawines.com.au*





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### Alkoomi Frankland River Chardonnay 2011

CSPC# 725936

12x750ml

13.0% alc./vol.

*Previously called Alkoomi White Label Unwooded Chardonnay*

<b>Chemical Analysis</b>	Acidity: g/l	pH:	Residual Sugar: g/l
<b>Grape Variety</b>	100% Chardonnay		
<b>Vintage</b>	An extremely dry winter was followed by a warm growing season with intermittent and timely rainfall resulting in vines producing low yields of intensely flavoured fruit.		
<b>Vinification/ Maturation</b>	The fruit was harvested early in the cool morning and the juice was fermented with fine juice solids to build some texture and richness to the palate. A cool fermentation to dryness and with some lees stirring followed and this lends the wine a creamy, vanillin depth of flavour. The result is an elegant yet intensely flavoured example of cool climate Chardonnay.		
<b>Tasting Notes</b>	Aromas of white peach and melon, and a background of fresh tropical characters leads to a full flavor-some palate with a creamy, textural, vanillin mid palate sweetness and are held together with a fine natural acid backbone.		
<b>Serve with</b>	Fish and other seafood dishes; or just relaxing on the patio.		
<b>Cellaring</b>	Ready to enjoy now.		
<b>Scores/Awards</b>	<b>89 points</b> - James Halliday, WineCompanion.com - July 17, 2012 <b>3½ stars</b> - Winestate Magazine 2012 - New Releases <b>Silver Medal</b> - Royal Hobart Wine Show 2011 <b>Bronze Medal</b> - Cowra Wine Show 2011 <b>Bronze Medal</b> - Rutherglen Wine Show 2011 <b>Bronze Medal</b> - Australian Cool Climate Wine Show 2011 <b>Silver Medal</b> - Royal Melbourne Wine Show 2011		
<b>Reviews</b>	<i>"Light straw-green; a very fresh, crisp, early picked style, with citrus, grapefruit, mineral flavours to the fore, oak nowhere to be seen, even if it's there." - JH, WineCompanion.com</i>		





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### White Label Unwooded Chardonnay 2008

CSPC# 725936

12x750ml

13.5% alc./vol.

<b>Chemical Analysis</b>	Acidity: 6.83 g/l	pH: 3.30	Residual Sugar: 4.0 g/l
<b>Grape Variety</b>	100% Chardonnay		
<b>Vintage</b>	Cool summer nights led into bright and sunny autumn days. The conditions were excellent for Chardonnay fruit development, while sugar levels were slow to increase giving abundant flavours without high alcohol.		
<b>Vinification/ Maturation</b>	The grapes for the 2008 Unwooded Chardonnay were picked during the last week of February having achieved optimum ripeness. Ideal growing and ripening conditions produced Chardonnay fruit with great intensity and varietal character. The wine was tank fermented and bottled in late June to retain freshness.		
<b>Tasting Notes</b>	Mid straw with pale gold highlights. Lifted ripe peach and orange blossom aromas. Full, rich with sweet peach flavours, finishing long and crisp with fresh acidity.		
<b>Serve with</b>	Fish and other seafood dishes; or just relaxing on the patio.		
<b>Cellaring</b>	A wine made to appreciate in its youth, fresh and vibrant. Suitable for short term cellaring.		
<b>Scores/Awards</b>	<b>88 points</b> - Jay Miller, Wine Advocate #181 - February 2009 <b>88 points</b> - Jay Miller, Wine Advocate #178 - August 2008 <b>88 points</b> - James Halliday, Australian Wine Companion - July 26, 2009		
<b>Reviews</b>	<i>"The 2008 Unwooded Chardonnay White Label is light to medium straw-colored with a nose of apple, pear, citrus, and floral notes. This leads to a ripe, spicy palate with melon and pear flavors, good depth, and excellent concentration. Drink it over the next 2-3 years."</i> - JM, Wine Advocate  <i>"Fresh but fairly neutral fruit flavours; light stone fruit and citrus, and a clean finish."</i> - JH, Wine Companion 2009 Edition		





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### White Label Unwooded Chardonnay 2006

CSPC# 725936

12x750ml

14.5% alc./vol.

<b>Chemical Analysis</b>	Acidity: g/l	pH:	Residual Sugar: g/l
<b>Grape Variety</b>	100% Chardonnay		
<b>Vintage</b>	A cool summer and slow ripening conditions led to a longer than usual vintage, producing fruit with delicate varietal flavours.		
<b>Vineyards</b>	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.		
<b>Vinification/ Maturation</b>	The grapes for the 2006 Unwooded Chardonnay were picked during the last week of February having achieved optimum ripeness for this wine style. The wine was tank fermented and bottled in late June to retain freshness. Ideal growing and ripening conditions produced Chardonnay fruit with great intensity and varietal character.		
<b>Tasting Notes</b>	Rich and elegant with sweet peach and melon fruit flavours. A most attractive unwooded style to be enjoyed now. Great with fish or pasta.		
<b>Cellaring</b>	Best enjoyed while young but has the ability to age, if cellared carefully, over two to three years.		
<b>Scores/Awards</b>	<b>89 points</b> - James Halliday, Australian Wine Companion - 2008 Edition <b>87 points</b> - Robert Parker, Wine Advocate #168 - December 2006 <b>87 points</b> - Stephen Tanzer, International Wine Cellar - Jul/Aug 2007		
<b>Reviews</b>	<i>"Clean, fresh light-bodied wine, with melon and grapefruit flavours; well-balanced."</i> - JH, Wine Companion 2008 Edition  <i>"Light yellow. Spicy pear, quince and tangerine scents are brightened by chalky mineral notes. Fleshy and sweet, with ripe orange and honeyed pear flavors, a touch of warmth, and a slow-building spice note on the finish. Firms up with air, showing a bitter peach pit note and finishing with sweet citrus flavors."</i> - ST, Stephen Tanzer's International Wine Cellar		

