



ALKOOMI

## PAST VINTAGES

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### Jarrah Shiraz 2012

CSPC# 723925

6x750ml

13.5% 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.*

**Chemical Analysis** Acidity: 6.70 g/l pH: 3.34 Residual Sugar: g/l

**Grape Variety** 100% Shiraz

**Vintage** A welcome winter of average rainfall, followed by a warm growing season with minimal rain, resulted in an optimal yield of intensely flavoured fruit.

**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 aim, since the first Jarrah Shiraz was made in 1995, has been to craft a wine that truly displayed the best that Shiraz can give when grown in Frankland River with the recognition that this can only be achieved in the great vintage years. The Jarrah Shiraz is only made in small volumes, using carefully selected premium fruit from our oldest Shiraz vines, now 40 years old. Traditional fermentation in small open vessels, which are hand plunged 3 to 4 times daily, the 2012 Shiraz was then pressed off skins after extended skin contact. Malolactic fermentation occurred while maturing in French oak followed by an extended maturation in one-third new French oak barrels for 19 months; giving the wine additional complexity and finesse, rarely found in Australian Shiraz.

**Tasting Notes** Deep crimson with a magenta hue at the rim. Brooding aromas of dark cherry, black pepper and spice. Vibrant flavours of black cherries and blueberries layered with pepper and spice; interwoven with a core of ripe, chewy tannins.

**Serve with** A versatile wine suited for most culinary dishes, but to be recommended for rare roast beef or rich game dishes.

**Cellaring** Ready to drink now but will improve with cellaring of five to eight years.

**Scores/Awards** **95 points** - James Halliday, Australian Wine Companion - December 1, 2017

**95 points** - Decanter Australian Shiraz Panel - February 26, 2018

**94 points** - Ray Jordan, The WA Wine Guide - January 2019

**92 points** - Stuart Robinson, Vinsomniac - September 2019

**Reviews** *"Alkoomi's top shiraz from 40yo vines. Only just into medium-bodied territory but making up for any lack of weight with its elegance and balance. Gently savoury/spicy notes are sewn into the fabric of the wine, tannins trimming the very long finish. 14% alc  
- JH, Australian Wine Companion*

*"Released at 7y of age, almost hedonistic in its fudgey, toffee'd manner. The oak remnants still hanging strong here. Black fruit, licorice, hints of coffee bitters - concentrated, and intense. In spite of those years under the belt, it gives the impression that it will serve well for many years to come. I'm not even sure it's ready now."*

*- SR, The Vinsomniac*





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### Jarrah Shiraz 2009

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6x750ml

13.5% alc./vol.

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<b>Chemical Analysis</b>	Acidity: 6.70 g/l	pH: 3.34	Residual Sugar: g/l
<b>Grape Variety</b>	100% Shiraz		
<b>Vintage</b>	A cool but sunny start to the growing season promoted excellent vine growth and good fruit set. This was followed by a ripening season with bright sunny days and cool nights allowing for exceptional flavour development.		
<b>Vineyards</b>	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.		
<b>Vinification/ Maturation</b>	The aim, since the first Jarrah Shiraz was made in 1995, has been to craft a wine that truly displayed the best that Shiraz can give when grown in Frankland River with the recognition that this can only be achieved in the great vintage years. The Jarrah Shiraz is only made in small volumes, using carefully selected premium fruit from our oldest Shiraz vines which are now 38 years old. The Jarrah Shiraz is only made in small volumes, using carefully selected premium fruit from our oldest Shiraz vines, now 40 years old. Traditional fermentation in small open vessels, which are hand plunged 3 to 4 times daily, the 2009 Shiraz was then pressed off skins after skin contact for 7 days. Malolactic fermentation occurred while maturing in French oak followed by an extended maturation in barrel for 22 months; giving the wine additional complexity and finesse, rarely found in Australian Shiraz.		
<b>Tasting Notes</b>	Deep crimson with a magenta hue at the rim. Lifted notes of black pepper and complex spice with a sweet deep core of licorice, ripe plums and blueberries, balanced by seamlessly integrated French oak. Vibrant ripe black cherry fruits on the palate with underlying black pepper and spice; vanillin oak adds structure and is supported by a backbone of fine velvety tannins.		
<b>Serve with</b>	A versatile wine suited for most culinary dishes, but to be recommended for rare roast beef or rich game dishes.		
<b>Cellaring</b>	Ready to drink now but will improve with cellaring of five to eight years.		
<b>Scores/Awards</b>	<p><b>94 points</b> - James Halliday, Australian Wine Companion - September 25, 2012</p> <p><b>94 points</b> - David Prestipino, The Sunday Times Top Drops - March 2013</p> <p><b>93 points</b> - Andrew Graham, Australian Wine Review - April 25, 2013</p> <p><b>92 points</b> - Stuart Robinson, The Vinsomniac - June 12, 2013</p> <p><b>91 points</b> - Jeremy Oliver, The Australian Wine Annual 2015</p> <p><b>90 points</b> - Lisa Perrotti-Brown, Wine Advocate #208 - August 2013</p> <p><b>83 points</b> - James Suckling</p> <p><b>Silver Medal</b> - International Wine Challenge 2012</p> <p><b>Silver Medal</b> - SAKURA International Wine Competition, Japan 2013</p> <p><b>Bronze Medal</b> - VISY Great Australian Shiraz Challenge 2013</p> <p><b>Commended</b> - Decanter World Wine Awards 2012</p>		
<b>Reviews</b>	<i>"Medium crimson-purple; a fragrant spice, red berry and briar bouquet leads into a medium-bodied palate</i>		





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*introducing black fruits, licorice, powdery tannins and quality oak to join the characters of the bouquet.”*  
- JH, Australian Wine Companion

*“Deep garnet in color, the 2009 Jarrah Shiraz gives aromas of cherry pie, blackberry tart and dried mulberries with suggestions of licorice, melted chocolate, allspice, vanilla and dried flowers. Medium-bodied, the palate is tightly wound with muscular, warm blackberry flavors wrapped around refreshing acidity and a medium level of grainy tannins before finishing long and spicy. Drink it now to 2019.”*  
- LPB, Wine Advocate

*“Even despite their long history (40 years of grapegrowing in Frankland River, WA), I find myself often forgetting about Alkoomi. Perhaps it is the non-flashy style of the wines, perhaps it is the non-showy way the wines are sold. Regardless, the winery has a lower profile than it really deserves. Particularly with wines like this.*

*Produced off vines planted in 1971 (amongst the earliest in Frankland River), what makes this so attractive is the unabashed cool climate vibrancy, the wine carrying the spearmint and white pepper of 'cool' Shiraz with just enough ripe fruit to make it affable.*

*It all kicks off with spearmint and raspberry fruit, the nose minty, but not unripe. Borderline ripeness like that rater tickles my fancy if it is done well, and this tastes licoricey, brambly and really quite even, the acid high, yet not sharp, the whole package rhubarb and redcurrant fruity, whilst also slightly sour, savoury and refreshing. A nice balance, in other words.*

*Mid-weight and full of spicy goodness, this is really bloody good. Perhaps the best Shiraz I've seen under the label actually.*

*Big yes from me.”*

- AG, Ozwinereview.com

*“Built to last. Unlike many things these days. Smooth, structured and has this lovely undercurrent of flavour, a citrus/ sour/ tang with good acid pitch. But balanced. Poised, that's possible a better way of putting it. Opens with a rich, chocolatey, oak driven aroma in the mix with good red fruits adding to the overall package. The tang forms the finish, slowly fading. Quite delightful.”*

- SR, The Vinsomniac

*“A dark, earthy Shiraz whose fiery aromas of small dark berries and plums, pepper and spice are backed by suggestions of game meats, walnut and dark chocolate. Full-flavoured and medium to full-bodied, smooth and polished, delivering a long, palate-staining presence of black fruit and smoky, creamy chocolatey oak framed by fine-grained tannins, finishing with savoury, almost saline qualities.”*

- JO, Australian Wine Annual 2015

*“Dark brooding blackberry and cherry notes. Powerful but subtle with fantastic balance.”*

- International Wine Challenge 2011

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### Jarrah Shiraz 2007

CSPC# 723925

6x750ml

13.5% Alc./Vol.

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**Chemical Analysis** Acidity: 6.70 g/l pH: 3.34 Residual Sugar: g/l

**Grape Variety** 100% Shiraz

**Vintage** The 2007 vintage was remarkable in Frankland River due to the sunny and warm conditions resulting an earlier than usual harvest producing full flavoured and coloured wines with rich texture.

**Vinification/ Maturation** The aim, since the first Jarrah Shiraz was made in 1995, has been to craft a wine that truly displayed the best that Shiraz can give when grown in Frankland River with the recognition that this can only be achieved in the great vintage years. The Jarrah Shiraz is only made in small volumes, using carefully selected premium fruit from our oldest Shiraz vines which are now 37 years old.

Traditional fermentation in small open vats, which are hand plunged 3 to 4 times daily, the 2007 Shiraz was then pressed off skins after extended skin contact for 14 days. Malolactic fermentation occurred naturally, following pressing, while the wine was maturing in a mix of fifty percent new and 50% one year old French oak casks. Extended maturation in oak for a period of 24 months gave the wine additional complexity and finesse rarely found in Australian Shiraz.

**Tasting Notes** Deep red with magenta highlights at the rim. Spicy and savoury with sweet ripe cherry and blueberry aromas mingled with attractive chocolate and mocha like oak characters. Rich upfront tastes of sweet dark chocolate, cherries and red plums harmonise a mid palate that is abundant with sweet plum fruit, leading to long velvety tannins that develop the flavours into a long and satisfying finish.

**Serve with** A versatile wine suited for most culinary dishes, but to be recommended for rare roast beef or rich game dishes.

**Cellaring** Ready to drink now but will improve with cellaring of five to eight years.

**Scores/Awards** **96 Points** - James Halliday Wine Companion 2012

**91 Points** - Lisa Perrotti-Brown, Wine Advocate #191 - October 2010

**90 Points** - Jay Miller, Wine Advocate #186 - December 2009

**Bronze Medal** - Great Australian Shiraz Challenge 2012

**Reviews** *"Holding crimson-purple hue; scented, spicy red and black berry fruit on the bouquet, followed by a near-perfect medium-bodied palate with outstanding texture and structure."*

- JH, Australian Wine Companion

*"The 2007 Jarrah Shiraz gives a deep garnet-purple color with earthy aromas of damp loam, truffles and forest floor that give way to black currant, cigar boxes and cinnamon stick. The palate has a modest, easy-drinking medium body while the medium to high acidity and a medium to firm level of very fine tannins provide just enough support. Drink this now to 2018+."*

- LPB, Wine Advocate

*"The 2007 Jarrah Shiraz was aged in 50% new French oak for 18 months. Dark ruby in color, it displays a bouquet of mineral, earth notes, spice box, and blueberry. Medium-bodied with a sense of elegance, it has*





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*some light tannin, racy fruit, savory flavors, and good length. Give it 3-4 years and drink it through 2022.”*  
*- JM, Wine Advocate*

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### Jarrah Shiraz 2005

CSPC# 723925

6x750ml

13.6% Alc./Vol.

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<b>Chemical Analysis</b>	Acidity: 5.93 g/l	pH: 3.50	Residual Sugar: g/l
<b>Grape Variety</b>	100% Shiraz		
<b>Vintage</b>	A cool cloudy spring, followed by a warm, dry summer led to excellent conditions for the ripening of our grapes.		
<b>Vineyards</b>	The cool climate and gravelly 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>	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 fifty percent new French oak casks for a period of eighteen months gives additional complexity and finesse rarely found in Australian shiraz.		
<b>Tasting Notes</b>	Deep, rich, vibrant red. Aromas of mocha, spice, vanilla and smoky oak with fine blood plum and dark berry fruits. The palate is rich, yet subtle flavours of dark berry fruits with a hint of raspberry interwoven with the complex flavours of stunning French oak, finishing soft, supple and balanced.		
<b>Serve with</b>	A versatile wine suited for most culinary dishes, but to be recommended for rare roast beef or rich game dishes.		
<b>Cellaring</b>	Ready to drink now but will improve with cellaring of five to eight years.		
<b>Scores/Awards</b>	<b>90 points</b> - Jay Miller, Wine Advocate #181 - February 2009 <b>88 points</b> - James Halliday, Australian Wine Companion - December 16, 2011		
<b>Reviews</b>	<i>"The 2005 Jarrah Shiraz was sourced from estate vineyards over 30 years of age and spent 18 months in 50% new French oak. Dark ruby-colored, the bouquet exhibits plenty of spice, cassis, black raspberry, and blueberry leading to an elegant Shiraz with excellent balance and length. It has the structure to evolve for several years and should be at its best from 2010 to 2018."</i> - JM, Wine Advocate  <i>"Spicy peppery cool climate shiraz which, however, lacks the density of colour and flavour expected from Alkoomi; partially redeemed by its length."</i> - JH, Australian Wine Companion		





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### Jarrah Shiraz 2003

CSPC# 723925

6x750ml

14.0% Alc. Vol.

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<b>Chemical Analysis</b>	Acidity: 6.4 g/l	pH: 3.41	Residual Sugar: g/l
<b>Grape Variety</b>	100% Shiraz		
<b>Vintage</b>	A hot dry summer with near drought conditions led to a low yielding vintage.		
<b>Vineyards</b>	The cool climate and gravelly 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>	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 fifty percent new French oak casks for a period of eighteen months gives additional complexity and finesse rarely found in Australian shiraz.		
<b>Tasting Notes</b>	Deep, rich, vibrant red. Sweet red currant, raspberry and dark chocolate aromas. Powerful flavours of sweet ripe, dark red berries and soft chocolaty tannins balanced by cleansing acidity. A beautifully textured wine with layered complexity.		
<b>Serve with</b>	A versatile wine suited for most culinary dishes, but to be recommended for rare roast beef or rich game dishes.		
<b>Cellaring</b>	Ready to drink now but will improve with cellaring of five to eight years.		
<b>Scores/Awards</b>	<b>94 points</b> - James Halliday, Australian Wine Companion - April 28, 2011 <b>85 points</b> - Jay Miller, Wine Advocate #173 - October 2007 <b>16.7 points</b> - Jeremy Oliver, Australian Wine Annual - May 26, 2006		
<b>Reviews</b>	<i>"The 2003 "Jarrah" Shiraz is the product of a hot, dry vintage. Purple-colored, the restrained nose offers smoke, scorched earth, and black fruits. This leads to a lean, firm, structured Shiraz that is slightly tart in the finish."</i> - JM, Wine Advocate		

*"Medium-bodied; a woven tapestry moves across the palate; blackberry, plum, licorice and lingering spicy notes; minimal tannin and oak."*

- JH, Australian Wine Companion

