



ALKOOMI

PAST VINTAGES

White Label Late Harvest 2016

CSPC# 769403

12x750ml

10.0% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: g/l
Grape Variety	<i>Riesling, Verdelho, Sauvignon Blanc, Viognier, Semillon</i>		
Vintage	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.		
Vineyards	From vineyards in the Frankland River region		
Vinification/ Maturation	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. The wine is composed of a careful blend of Semillon, Sauvignon Blanc, Verdelho, Riesling and Chardonnay.		
Tasting Notes	Brilliant pale gold with green hues. Vibrant sweet nashi pears with golden delicious apples intermingled with citrus flavours on the palate, with a fine crisp acidity that runs through to a cleansing finish with barely perceptible fine spritz.		
Serve with	Asian foods, and other spicy cuisine. Chicken, fish, seafood dishes; or just relaxing on the patio.		
Cellaring	Ready to enjoy now.		





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PAST VINTAGES

White Label Late Harvest 2013

CSPC# 769403

12x750ml

10.0% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: g/l
Grape Variety	<i>Riesling, Verdelho, Sauvignon Blanc, Viognier, Semillon</i>		
Vintage	2013 saw the earliest start on record due to warm, dry days from November through to February. Fortunately, we had vibrant, healthy canopies to protect the delicate fruit in the summer heat, resulting in the fruit being of the highest quality.		
Vineyards	From vineyards in the Frankland River region		
Vinification/ Maturation	The estate grown 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. The wine is composed of a careful blend of Semillon, Verdelho, Riesling, Sauvignon Blanc and Viognier.		
Tasting Notes	Bright pale gold with flecks of green. Lifted aromas of citrus, honeydew melon and honeysuckle. A rich palate with flavours of passionfruit and mandarin with notes of lemon zest leading to a long palate that finishes clean and refreshing.		
Serve with	Asian foods, and other spicy cuisine. Chicken, fish, seafood dishes; or just relaxing on the patio.		
Cellaring	Ready to enjoy now.		
Reviews	<p><i>"This wine is made from sweet late harvested fruit and displays aromas of lemon peel, green apples freshly cut grass and passionfruit. The palate is long and fruity leading to a clean finish with a hint of refreshing spritz."</i> - AC, Winemaker</p> <p><i>"Alkoomi have been putting the great in the Great Southern region since the early 70s and make some astonishingly good wines from the Frankland River sub region. This sweet style is an absolute must to finish a meal with either a chocolate mousse or cheese platter. Its sweet aromatics are in the tropical spectrum with the generous mouthfeel offering up, a great balance between sweet fruitiness and acids."</i> - www.crackawines.com.au</p> <p><i>"Sweet and traditionally made from Riesling, Semillion and Sauvignon Blanc grapes that have been left to dry out slightly on the vine, gives this wine sweet and fruity flavours of passion fruit, apples and lemon juice with a long palate that finishes clean with a slight hint of refreshing spritz. flavours of passion fruit and lemon juice which leads to a long palate that finishes clean with a slight hint of refreshing spritz."</i> - www.danmurhy's.com.au</p>		

