



ALKOOMI

## PAST VINTAGES

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### Frankland River Semillon/Sauvignon Blanc 2018

CSPC# 725938

12x750ml

12.8% alc./vol.

*Previously called Alkoomi White Label Semillon/Sauvignon Blanc*

|                                     |  |     |                     |
|-------------------------------------|--|-----|---------------------|
| <b>Chemical Analysis</b>            | Acidity: g/l   | pH: | Residual Sugar: g/l |
| <b>Grape Variety</b>                | 56% Semillon, 44% Sauvignon Blanc  |     |                     |
| <b>Vintage</b>                      | Excellent growing conditions during spring led to healthy canopies and set the vineyard up beautifully for the rest of the season. A mild, yet very dry ripening season resulted in pristine fruit quality with an abundance of flavour intensity.   |     |                     |
| <b>Vinification/<br/>Maturation</b> | 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.   |     |                     |
| <b>Tasting Notes</b>                | Bright pale straw with green flecks. Bright flavours of lemon zest and passionfruit on the palate. Vibrant and sherbety acidity results in a refreshing length to the flavour profile.   |     |                     |
| <b>Serve with</b>                   | Fish and other seafood dishes; or just relaxing on the patio.  |     |                     |
| <b>Cellaring</b>                    | Drinking superbly now and will develop further complexity if cellared for a few years.   |     |                     |
| <b>Scores/Awards</b>                | <b>91 points</b> - James Halliday, Australian Wine Companion - 2019<br><b>3 stars</b> - Toni Paterson, The Real Review - December 2018<br><b>Silver Medal</b> - National Wine Show of Australia 2018<br><b>Silver Medal</b> - Wine Show of Western Australia 2018<br><b>Silver Medal</b> - Royal Perth Wine Show September 2018<br><b>Bronze Medal</b> - Royal Adelaide Wine Show October 2018<br><b>Bronze Medal</b> - Royal Melbourne Wine Awards October 2018 |     |                     |
| <b>Reviews</b>                      | <i>"No details of blend percentages, nor vinification, but has well above average intensity and drive, citrus and snow pea flavours to the fore, and cleansing acidity on the finish."</i><br>- JH, Australian Wine Companion  |     |                     |





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### Frankland River Semillon/Sauvignon Blanc 2017

CSPC# 725938

12x750ml

12.5% alc./vol.

*Previously called Alkoomi White Label Semillon/Sauvignon Blanc*

|                                     |  |     |                     |
|-------------------------------------|--|-----|---------------------|
| <b>Chemical Analysis</b>            | Acidity: g/l   | pH: | Residual Sugar: g/l |
| <b>Grape Variety</b>                | 68% Semillon, 32% Sauvignon Blanc  |     |                     |
| <b>Vintage</b>                      | A classic cool climate growing season with ample rainfall and cold temperatures were followed by a dry and sunny Autumn. The result being a slow, even ripening with tremendous flavour development at low sugar levels.   |     |                     |
| <b>Vinification/<br/>Maturation</b> | 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 (68%) and Sauvignon Blanc (32%) components were blended prior to bottling to create the harmony between the two varieties in the final wine.   |     |                     |
| <b>Tasting Notes</b>                | Fresh flavours of lemon zest and passionfruit on the palate. Lifted aromas of citrus flowers, cut grass and tropical fruit. Vibrant and sherbety acidity results in a refreshing length to the flavour profile.  |     |                     |
| <b>Serve with</b>                   | Fish and other seafood dishes; or just relaxing on the patio.  |     |                     |
| <b>Cellaring</b>                    | Drinking superbly now and will develop further complexity if cellared for a few years.   |     |                     |
| <b>Scores/Awards</b>                | <b>Trophy, Best Dry White Blend</b> - Royal Adelaide Wine Show - 2017<br><b>92 points</b> - James Halliday, Australian Wine Companion - August 1, 2018<br><b>90 points</b> - Buy of the Week, The Wine Review - November 2017<br><b>88 points</b> - Christina Pickard, Wine Enthusiast - December 1, 2018<br><b>3 stars</b> - Huon Hooke, #5 Top 2017 Semillon Blends Australia - January 2018<br><b>Wine of the Week</b> - Winsor Dobbin - October 2017 |     |                     |
| <b>Reviews</b>                      | <i>"There's a gravelly, grassy aspect to the aroma and while there's ample kick to the palate, mostly of a tropical fruit persuasion, there's a touch of class to it too. The value alarm bells are ringing."</i><br><i>- JH, Australian Wine Companion</i>  |     |                     |



*"From the cool climes of Frankland River, this wine offers tones of wet wool, river rocks, flower stalks, stone fruit and green herbs all tightly wound around laser-like acidity and a stony, slippery mouthfeel. Rather austere on its own, this wine will come alive with food. Try with a summery pasta or grilled veggies."*  
*- CP, Wine Enthusiast*



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### Frankland River Semillon/Sauvignon Blanc 2016

CSPC# 725938

12x750ml

11.5% alc./vol.

*Previously called Alkoomi White Label Semillon/Sauvignon Blanc*

|                                     |  |     |                     |
|-------------------------------------|--|-----|---------------------|
| <b>Chemical Analysis</b>            | Acidity: g/l   | pH: | Residual Sugar: g/l |
| <b>Grape Variety</b>                | 67% Semillon, 23% Sauvignon Blanc  |     |                     |
| <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/<br/>Maturation</b> | 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 (67%) and Sauvignon Blanc (33%) components were blended prior to bottling to create the harmony between the two varieties in the final wine. |     |                     |
| <b>Tasting Notes</b>                | Bright pale straw with green flecks. Fresh flavours of lemon and granny smith apple with punchy flavours of passionfruit are carried on the palate by a fine pebbly texture and bright acid profile.   |     |                     |
| <b>Serve with</b>                   | Fish and other seafood dishes; or just relaxing on the patio.  |     |                     |
| <b>Cellaring</b>                    | Drinking superbly now, and will develop further complexity if cellared for a few years.  |     |                     |
| <b>Scores/Awards</b>                | <b>Bronze Medal</b> - Royal Adelaide Wine Show - September 2016<br><b>90 points/4 stars</b> - Huon Hooke, The Real Review - August 29, 2016  |     |                     |





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## PAST VINTAGES

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### Frankland River Semillon Sauvignon Blanc 2010

CSPC# 725936

12x750ml

11.5% alc./vol.

*Previously called Alkoomi White Label Semillon Sauvignon Blanc*

|                                     |   |          |                     |
|-------------------------------------|---|----------|---------------------|
| <b>Chemical Analysis</b>            | Acidity: 7.0 g/l  | pH: 3.11 | Residual Sugar: g/l |
| <b>Grape Variety</b>                | Semillon, Sauvignon Blanc   |          |                     |
| <b>Vintage</b>                      | A warm and sunny start to the 2010 vintage led to early flavour development at lower sugar levels, producing wines of great flavour while retaining delicacy and finesse.   |          |                     |
| <b>Vinification/<br/>Maturation</b> | A delicious blend of Semillon and Sauvignon Blanc sourced from the oldest blocks on the Alkoomi Estate vineyards. Selected portions of both varieties have been fermented in new French oak barrels and then blended back to add complexity and longevity.  |          |                     |
| <b>Tasting Notes</b>                | Pale straw with light green flecks, brilliant clarity. Lifted aromas of sugar snap peas and freshly cut grass with a sweet core of vanilla. Elegant and fine, this wine displays rich guava and passionfruit flavours associated with the Sauvignon Blanc component. This is supported by lingering lemon curd, bright acidity and a creamy textural mouthfeel from the barrel fermented Semillon component.  |          |                     |
| <b>Serve with</b>                   | Fish and other seafood dishes; or just relaxing on the patio.   |          |                     |
| <b>Cellaring</b>                    | Drinking superbly now, and will develop further complexity if cellared for a few years.   |          |                     |
| <b>Scores/Awards</b>                | <b>94 points</b> - James Halliday, Top Value Wines - February 2013<br><b>94 points</b> - James Halliday, WineCompanion.com - 2014 edition<br><b>92 points</b> - James Halliday, WineCompanion.com - 2011 edition<br><b>89 points</b> - Lisa Perrotti-Brown, eRobertParker.com #196 - August 2011<br><b>4 stars</b> - Winestate Magazine 2012 - Semillon & Blends<br><b>Top 40</b> - Winestate Best Value Buys - 2012<br><b>87 Points</b> - Ray Jordans West Australian Wine Guide 2012<br><b>Bronze Medal</b> - Japan Wine Challenge 2010 |          |                     |
| <b>Reviews</b>                      | <i>"An estate-grown blend, with a powerful, albeit unusual, fuzzy peach skin aroma on the bouquet, moving more to tropical fruit on the palate, cut grass and herbs ever present in the background of the long finish."</i><br>- JH, WineCompanion.com  |          |                     |

*"The 2010 Semillon Sauvignon Blanc has moderately pronounced notes of lime leaf and yuzu zest with an undercurrent of waxy lemon, green apples and crushed stones. Light to medium bodied and with a fine backbone of racy acidity cutting through the elegant citrus fruit, it has good tension and a long finish. Drinking now, it should keep to 2014+."*  
- LPB, Wine Advocate





ALKOOMI

## PAST VINTAGES

### White Label Semillon Sauvignon Blanc 2008

CSPC# 725938

12x750ml

12.5% Alc./Vol.

|                                     |  |          |                        |
|-------------------------------------|--|----------|------------------------|
| <b>Chemical Analysis</b>            | Acidity: 7.05 g/l  | pH: 3.06 | Residual Sugar: .10g/l |
| <b>Grape Variety</b>                | 67% Semillon, 33% Sauvignon Blanc  |          |                        |
| <b>Vintage</b>                      | The warm and sunny growing season leading up to the 2008 vintage provided ideal conditions for the ripening of our grapes. During the final weeks of the ripening season, cooler conditions ensured the development of delicate flavours and aromas. These excellent growing and ripening conditions produced Semillon and Sauvignon Blanc of great subtlety and finesse making a wine of distinction.                         |          |                        |
| <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. The Semillon and Sauvignon Blanc fruit used in the production of this wine was sourced from the Alkoomi Frankland River Vineyards.   |          |                        |
| <b>Vinification/<br/>Maturation</b> | This wine, made from fruit picked between 11.5 ° and 13.0 ° baumé to build complexity and heighten flavour profile, was tank fermented and bottled two months later.   |          |                        |
| <b>Tasting Notes</b>                | Pale straw with green hues. Powerful aromatics showing fresh gooseberry and citrus zest characters. Balanced acidity and fruit sweetness with delicious gooseberry and lemon flavours, finishing with length and richness.   |          |                        |
| <b>Cellaring<br/>Scores/Awards</b>  | Best enjoyed when young and fresh, this wine may be cellared for two to three years.<br><b>Gold Medal</b> - Japan Wine Challenge - July 2009<br><b>92 points</b> - James Halliday, Australian Wine Companion - 2010 Edition<br><b>88 points</b> - Jay Miller, Wine Advocate #181 - February 2009<br><b>88 points</b> - Jay Miller, Wine Advocate #178 - August 2008  |          |                        |
| <b>Reviews</b>                      | <i>"The 2008 Semillon (67%) – Sauvignon Blanc (33%) White Label is pale straw-colored with an enticing bouquet of spice, lemon-lime, citrus, and gooseberry. On the palate it is light to medium-bodied with slightly herbal, crisp, tropical fruit flavors, vibrant acidity, excellent balance, and a dry, fruit-filled close. It is a great match for raw bar. Drink it over the next 2-3 years."</i><br>- JM, Wine Advocate |          |                        |
|                                     | <i>"Semillon drives the grassy, lemony bouquet and palate, which has considerable generosity and length."</i><br>- JH, Wine Companion 2010 Edition   |          |                        |

