



ALKOOMI

## PAST VINTAGES

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### Alkoomi Shiraz 2017

CSPC# 725934

12x750ml

14.5% alc./vol.

*Previously called Alkoomi White Label Shiraz*

**Grape Variety**

*100% Shiraz*

**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.

**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 9 months with French oak to build complexity.

**Tasting Notes**

Vibrant crimson with magenta hues. Intense flavours of black cherries, layers of pepper and spice, with a fleshy palate weight and chewy ripe tannins

**Serve with**

Ideal with red meats.

**Cellaring**

Ready to enjoy now, this wine may be cellared for two to three years and gain further complexity.

**Scores/Awards**

**3 stars** - Toni Paterson, *The Real Review* - May 2019

**Silver Medal** - Saint Martin Oak Great Australian Shiraz Challenge 2019

**Reviews**

*"Strong red cherry fruit with a little green pepper spice and faint char. Similar characters flow onto the palate. Medium-bodied, spicy and warm."*

- TP, *The Real Review*





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### Alkoomi Shiraz 2016

CSPC# 725934

12x750ml

14.5% alc./vol.

*Previously called Alkoomi White Label Shiraz*

**Grape Variety**

*100% Shiraz*

**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.

**Vineyards**

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 9 months in French oak to build complexity.

**Vinification/  
Maturation**

This wine was made from several blocks of estate grown fruit, picked at optimal ripeness to give depth to the flavour profile. Harvested in the early hours of the morning, the fruit was cold soaked prior to fermentation and then matured for 9 months with French oak to build complexity.

**Tasting Notes**

Vibrant crimson with magenta hues. Flavours of black cherries, chocolate and vanilla with layers of pepper and spice, typical of Frankland River Shiraz.

**Serve with**

Ideal with red meats.

**Cellaring**

Ready to enjoy now, this wine may be cellared for two to three years and gain further complexity.

**Scores/Awards**

**Trophy Best WA Shiraz - 2017 Great Australian Shiraz Challenge - 2017  
Bronze Medal - Wine Show of Western Australia - 2017**

**Reviews**





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### Alkoomi White Label Shiraz 2014

CSPC# 725934

12x750ml

14.5% alc./vol.

**Grape Variety**

*100% Shiraz*

**Vintage**

A mild, dry winter and a spring with ample rain, was followed by a warm, even summer, interspersed with timely rainfall events. This presented us with early flavour development, providing an intense varietal profile whilst retaining the freshness of the natural acidity.

**Vineyards**

The Shiraz fruit used in the production of this wine was sourced from estate vines in the 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 9 months with French oak to build complexity.

**Tasting Notes**

Vibrant deep red colour with purple hues. Aromas of plums, blueberries and black cherries with hints of pepper and spices. On the palate, flavours of juicy plums and black cherry with layers of savoury oak are supported by chewy tannins and underpinned by a freshness through the palate, typical of Frankland River Shiraz.

**Serve with**

Ideal with red meats.

**Cellaring**

Ready to enjoy now, although will gain further complexity over the next 3-5 years with careful cellaring.

**Scores/Awards**

**88 points** - James Halliday, Australian Wine Companion - December 16, 2015

**Bronze Medal** - Royal Sydney Wine Show 2017

**3 stars** - Huon Hooke, The Real Review - March 25, 2017

**Reviews**

*"A full-bodied shiraz at \$15 is very likely to have come from the south of WA if it over-delivers on quality and likely longevity. A sweeping generalisation, I agree, but the exceptions are more likely to prove the rule than not. Here dark fruits are supported by punchy, savoury tannins, the need for more time in bottle obvious - or a barbecue steak."*  
- JH, Australian Wine Companion





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### Alkoomi Shiraz 2012

CSPC# 725934

12x750ml

14.0% alc./vol.

*Previously called Alkoomi White Label Shiraz*

- 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 Shiraz fruit used in the production of this wine was estate grown in our Frankland River vineyards.
- Vinification/  
Maturation** This wine was made from three blocks of estate grown fruit, picked at optimal ripeness to give depth to the flavour profile. Harvested in the early hours of the morning, the fruit was cold soaked for three days prior to fermentation and then matured for 9 months with French oak to build complexity.
- Tasting Notes** Deep crimson with purple hues. Aromas of blackberry, chocolate and spicy pepper. Flavours of juicy ripe plums and black cherries with savoury dark chocolate and chewy tannins.
- Serve with** Ideal with red meats.
- Cellaring** Ready to enjoy now, this wine may be cellared for two to three years and gain further complexity.
- Scores/Awards** **89 points** - James Halliday, Australian Wine Companion - July 27, 2015  
**4 stars** - [www.crackawines.com.au](http://www.crackawines.com.au)
- Reviews** *"Produced from 3 blocks of estate-grown fruit, cold-soaked for 3 days prior to fermentation, and matured in French oak for 9 months. The light colour signals a light to medium-bodied palate with predominantly savoury black fruits, a touch more fruit depth needed."*  
- JH, Australian Wine Companion

*"There is no doubt that Alkoomi are one of the most reliable wine producers in the country, and this elegantly-styled shiraz is made for enjoying over the next couple of years. Aromas of raspberries, red cherries and Asian spices waft out of the glass, meanwhile the palate is very medium-bodied with plummy flavours, a sprinkle of pepper spice, bright and refreshing acidity, tarcy tannins, and a decent, juicy finish. Great for a mid-week gathering your mates."*  
- [www.crackawines.com.au](http://www.crackawines.com.au)





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### White Label Shiraz 2010

CSPC# 725934

12x750ml

13.9% alc./vol.

<b>Chemical Analysis</b>	Acidity: g/l	pH:	Residual Sugar: g/l
<b>Grape Variety</b>	100% Shiraz		
<b>Vintage</b>	Bright and sunny autumn days and brisk, cool evenings were ideally suited to the development of intense flavour and colour in the fruit.		
<b>Vineyards</b>	The Shiraz fruit used in the production of this wine was sourced from estate vines in the Frankland River vineyards.		
<b>Vinification/ Maturation</b>	This wine, made from estate grown Shiraz was picked between 12.8° and 13.7° Baumé to build complexity and heighten the flavour profile, was matured for 9 months in French oak hogsheads.		
<b>Tasting Notes</b>	Vibrant crimson with magenta hues. Aromas of ripe plums and spicy black pepper with hints of vanilla. Juicy Satsuma plums and cherry flavours with savoury leather and peppery spice notes are supported by chewy ripe tannins.		
<b>Serve with</b>	Ideal with red meats.		
<b>Cellaring</b>	Ready to enjoy now, this wine may be cellared for two to three years and gain further complexity.		
<b>Scores/Awards</b>	<b>91 points</b> - James Halliday, <i>Wine Companion</i> - July 17, 2012 <b>91 points</b> - Tyson Stelzer, <i>Wine Taste #58</i> - July 17, 2012		
<b>Reviews</b>	<i>"Bright crimson-purple; the medium-bodied palate is full of fresh red and black fruits courtesy of the estate vines; the finish is long and persuasive thanks to fine-grained tannins, the aftertaste confirming what has gone before."</i> - JH, <i>Wine Companion</i> 2010 Edition		



*"Take your quaffing shiraz out of warm-blooded territory into a place of refreshingly low alcohol, soft, supple tannins and pretty reflections of red fruits and black pepper. Frankland River, here we come! With refreshingly low alcohol and fine, soft, supple tannins, this is an approachable and enticing rendition of Frankland shiraz to enjoy right away. Pretty reflections of pink pepper, fresh red plum, rhubarb and black pepper make this an intentionally fruity, clean and varietally precise wine."*  
- TS, *Wine Taste*

*"Merv and Judy Lange established Alkoomi in 1971 and in 2010 handed the reins of the 80,000-case estate to their daughter Sandy and her husband Rod Hallett. Alkoomi's entry-level shiraz, made from estate-grown fruit, offers vibrant, plummy varietal flavour in the sinewy, savoury, spicy regional style. The medium-bodied wine offers an enjoyable variation on the Australian shiraz theme – quite different in flavour and structure from its cool climate peers in Canberra or warm climate versions from, say, McLaren Vale or the Barossa."*  
Chris Shanahan, *Canberra Time* 2011

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### White Label Shiraz 2008

CSPC# 725934

12x750ml

13.5% alc./vol.

<b>Chemical Analysis</b>	Acidity: 5.9 g/l	pH: 3.70	Residual Sugar: g/l
<b>Grape Variety</b>	100% Shiraz		
<b>Vintage</b>	A warm, dry spring, followed by an alternately sunny then cloudy but dry summer, resulted in red wines of great finesse.		
<b>Vineyards</b>	The Shiraz fruit used in the production of this wine was largely sourced from the Frankland River vineyards.		
<b>Vinification/ Maturation</b>	This wine, made from fruit picked between 13.0° and 14.0° Baumé to build complexity and heighten the flavour profile, was matured for 7 months in French oak hogsheads.		
<b>Tasting Notes</b>	Deep magenta with violet hues at the rim. Spice and cassis notes fill the aroma and merge with sweet vanillin from maturation in French oak. Soft and mouth filling with flavours of redcurrant and plum.		
<b>Serve with</b>	Ideal with red meats.		
<b>Cellaring</b>	Ready to enjoy now, this wine may be cellared for two to three years and gain further complexity .		
<b>Scores/Awards</b>	<b>91 points</b> - James Halliday, <i>Wine Companion</i> - August 3, 2010 <b>4 stars</b> - <i>Winestate Magazine</i> "Best of New Release" - Annual 2009-2010		
<b>Reviews</b>	<i>"Deep colour; classic cool-grown, medium-bodied shiraz, the black cherry and plum with good length; could not ask any more at this price."</i> - JH, <i>Wine Companion 2010 Edition</i>		

