



ALKOOMI

PAST VINTAGES

Black Label Shiraz Viognier 2016

CSPC# 716840

12x750ml

14.5% alc./vol.

Grape Variety 97% Shiraz, 3% Viognier

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 2011 was the first vintage with Sandy and Rod Hallett at the helm after taking over from Sandy's parents Merv and Judy Lange who were pioneers of the Frankland River region of WA. The Alkoomi vineyards have been established over a number of years, dating back to 1971.

**Vinification/
Maturation** There are 6 small parcels of Shiraz estate grown fruit which ripen at different times due to their varied location. When the Viognier fruit is ripe, we were able to harvest on the same day as the Shiraz in block 17. We pressed off some free run Viognier and then returned the skins to co-ferment with the Shiraz. The final wine, which is 3% Viognier, undergoes 12 months of maturation in French oak before bottling

Tasting Notes Vibrant deep crimson with magenta hues. Blackberries, cherries and red fruits on the medium bodied palate with layers of sugary tannin interwoven with pepper and juicy bright freshness.

Cellaring Ready to drink now, although will gain complexity over the next five to eight years with careful cellaring.

Scores/Awards **93 points (4.5 stars)** - Toni Paterson, *The Real Review* - February 2018
92 points - James Halliday, *Australian Wine Companion* 2018
92 points - *The Australian Wine Review* - May 2018
92 points - Ray Jordan, *Cellar Talk* - April 2018
92 points - Huon Hooke, *The Real Review* - March 2018
Silver Medal - Wine Show of Western Australia - 2018
8.6/10 points - Max Crus, *Daily Examiner* - March 2018

Reviews *"This is an outstanding wine, and even more so when you consider the price. It is a fragrant and spicy drop, with great intensity and vibrancy. I adore its alluring aromatics and distinctive personality, with concentrated black fruit laced with pepper. A top drink."*
- TP, *The Real Review*

"Standout value for money here, from a winery that continues delivering well-priced drinks. This red comes from all estate (Frankland River) fruit and matured for 12 months in 20% new oak. It is a Shirognier (my Shirognier) where the Viognier actually works, giving a lift to a mid-weight wine that would have been quieter otherwise. Boysenberry, regional mint, plums and then a little black pepper. The joy here is the simple purity—the tannins are fine, the balance just great. It's a little warm to finish but that's my only quibble otherwise a good plump style cool climate Shiraz. Best drinking: Good now, better next year and will go for 8 years."
- *Australian Wine Review*





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Reviews *"Young and tender, bright and slender, the girl from . . . Frankland is a bit brash but good fun."*
- Max Crus, *The Daily Examiner*

"While there's just a smidgen of viognier in the blend, it does the job, perfectly enhancing the flavour in this Frankland River region wine from WA's deep south. Being medium-bodied, it invites early enjoyment, with pepper notes nicely woven into its juicy berry flavours by custodian Andrew Cherry."
- John Fordham, *The Sunday Telegraph* - July 2018 (review only)



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Black Label Shiraz Viognier 2014

CSPC# 716840

12x750ml

14.2% alc./vol.

Grape Variety

93% Shiraz, 7% Viognier

Vintage

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

Vineyards

2011 was the first vintage with Sandy and Rod Hallett at the helm after taking over from Sandy's parents Merv and Judy Lange who were pioneers of the Frankland River region of WA. The Alkoomi vineyards have been established over a number of years, dating back to 1971.

**Vinification/
Maturation**

There are 5 parcels of Shiraz of estate grown fruit in the blend one of which is co-fermented with the Viognier fruit. The final wine, which is 7% Viognier, undergoes 12 months of maturation in the French Oak before bottling.

Tasting Notes

Vibrant deep crimson with magenta hues. Lifted aromas of violets, black cherries and peppery spices. Jubey black cherry flavours continue on the medium bodied palate with vibrant freshness to the ripe flavours and an even, gravelly tannin structure.

Cellaring

Ready to drink now, although will gain complexity over the next five to eight years with careful cellaring.

Scores/Awards

91 points - Huon Hooke, The Real Review - September 14, 2016

89 points - Campbell Mattinson, The Wine Front - September 14, 2016

Top Gold - Royal Adelaide Wine Show 2016

Bronze Medal - International Wine Challenge 2017

Commended - Decanter Asia Wine Awards 2016

3 Stars - Winestate Magazine - September/October 2017

4 Stars - Jane Thompson, The Fabulous Ladies Wine Society - October 2016

Reviews

"91 points. Deep red/purple colour and a slightly shy, reserved bouquet, which has some subtle tobacco and sweaty nuances. The wine is full-bodied and tannic, with abundant grip and savoury flavours galore. It's firm and solid in the mouth, strongly built and authoritative, if a trifle closed-up at this moment in time. It should reward cellaring. Top value for money."

- HH, The Real Review

"This is the 'Black Label' version. It's shiraz co-fermented with 7% viognier. All matured in French oak, 20% new. Some of the Alkoomi reds looked a bit wobbly not too long back but the range is on the steady improve – and this gives it a serious bump upwards."

- CM, The Wine Front

"While it's a style that goes in and out of favour, there's something just so dam pleasing about a good Shiraz Viognier. This new release from one of WA's largest family owned and operated wine producers is 5 per cent Viognier and undergoes 18 months of maturation in French oak (one-third of which is new) before bottling. The result is a wine that is bright, generous, soft and run-down-your-chin juicy."

- JT, The Fabulous Ladies Wine Society





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Black Label Shiraz Viognier 2011

CSPC# 716840

12x750ml

14.2% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: g/l
Grape Variety	93% Shiraz, 7% Viognier		
Vintage	An extremely dry winter was followed by a growing season of warm weather with intermittent and timely rainfall resulting in vines producing low yields of intensely flavoured fruit.		
Vineyards	2011 was the first vintage with Sandy and Rod Hallett at the helm after taking over from Sandy's parents Merv and Judy Lange who were pioneers of the Frankland River region of WA. The Alkoomi vineyards have been established over a number years, dating back to 1971. The result is that there are 7 individual blocks of estate grown Shiraz from which this wine is made. The fruit from at least one of these blocks reaches flavour maturity at the same time as the Viognier parcel and are harvested on the same day and co-fermented.		
Vinification/ Maturation	Harvested on the same day the selected Shiraz and Viognier grapes used to make this delicious wine were co-fermented to ensure early flavour integration. The aromatic Viognier fruit has added a touch of elegance, delicate fruit sweetness and a floral lift. The fruit for this wine was harvested between at 13.0 to 14.0 Baumé. This year the final blend has 7% Viognier and the wine matured in French oak, one third of which was new, for 18 months before bottling.		
Tasting Notes	Deep crimson with purple hues. The sweet mid palate fruit flavours of fresh black cherries and plums and given complex, savoury layers of spice and tobacco by the French oak. This elegant balance of flavour is supported and lengthened by fine grained velvety tannins.		
Cellaring	Ready to enjoy now but will increase in complexity over the next five to eight years with careful cellaring.		
Scores/Awards	93 points - James Halliday, WineCompanion.com - July 25, 2014		
Reviews	<i>"Estate-grown, co-fermented with 7% viognier, and spent 18 months in French oak. Bright colour; the medium-bodied palate and bouquet alike showing the lifted red fruits typical of the blend; then there is an unexpected touch of mocha before fine-grained tannins click in on the finish."</i> - JH, <i>Australian Wine Companion</i>		





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Black Label Shiraz Viognier 2009

CSPC# 716840

12x750ml

13.8% Alc./Vol.

Chemical Analysis	Acidity: 7.00 g/l	pH: 3.42	Residual Sugar: g/l
Grape Variety	Shiraz, Viognier		
Vintage	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 and colour development.		
Vineyards	This excellent wine is made from carefully selected grapes grown in the Alkoomi estate vineyards located in the Frankland River region of Western Australia.		
Vinification/ Maturation	Harvested on the same day the selected Shiraz and Viognier grapes used to make this delicious wine were co-fermented to ensure early flavour integration. The aromatic Viognier fruit has added a touch of elegance, delicate fruit sweetness and a floral lift. The fruit for this wine was harvested between at 13.0 to 14.0 Baumé and the wine was matured for 18 months in a mix of new, one and two year old French oak barrels.		
Tasting Notes	Deep garnet red with a crimson hue at the rim. Bouquet: Cherry and dark berry fruits are complemented by spicy oak aromas with a savoury lift of white pepper. Palate: Medium bodied with spicy plum flavours, the mid palate is abundant with sweet fruit leading to a finish that is long and textured with fine grained, silky tannins.		
Cellaring	Although released to drink now this wine has the potential to cellar for a number of years.		
Scores/Awards	92 points - James Halliday, WineCompanion.com - August 11, 2011 90 points - Lisa Perotti-Brown, Wine Advocate #196 - August 2011 91 Points - Ray Jordan's West Australian Wine Guide 2012 Silver Medal - Canberra National Wine Show 2012 Silver Medal - Cowra Wine Show 2011 Bronze Medal - Royal Perth Wine Show 2011		
Reviews	<i>"The 2009 Shiraz Viognier has a medium-deep garnet-purple color and offers notes of kirsch, mulberries and black cherries with a fragrant peach blossom and allspice undercurrent. The medium-full bodied palate is generously fruited and well structured with very high acid and a medium level of velvety tannins, finishing long. Drinking beautifully now, it should remain good to 2016+."</i> - LP-B, Wine Advocate <i>"A fine, fragrant and savoury bouquet, showing attractive red and black fruits, spice, vibrant acidity and harmony to conclude; truly medium-bodied and fragrant in style."</i> - JH, Australian Wine Companion		





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Black Label Shiraz Viognier 2008

CSPC# 716840

12x750ml

13.8% Alc./Vol.

Chemical Analysis	Acidity: 6.7 g/l	pH: 3.48	Residual Sugar: g/l
Grape Variety	Shiraz, Viognier		
Vintage	A warm, dry spring, followed by an alternately sunny then cloudy but dry summer, resulted in red wines of great finesse and longevity.		
Vineyards	From our vineyards in the Frankland River Region.		
Vinification/ Maturation	The addition of a small amount of Viognier to this wine, as is often the practice with Shiraz in the northern Rhône, has added a touch of elegance, delicate fruit sweetness and a floral lift. The fruit for this wine was harvested between 13.0 to 14.5 Baumé and the wine was matured for 18 months in French oak.		
Tasting Notes	Deep red with ruby highlights at the rim. Attractive aromas of spice with white pepper and anise mingle with sweet redcurrant fruit notes all complemented by biscuity French oak. Ripe and chocolaty flavoured fruit with dense satiny tannins evolve through the palate to a lingering finish of sweet red fruits. Although released to drink now this wine has the potential to cellar until 2015.		
Cellaring	Although released to drink now this wine has the potential to cellar until 2015.		
Scores/Awards	4 ½ Stars - WineState Magazine - October 2010 90 points - Lisa Perotti-Brown, Wine Advocate #191 - October 2010 93 points - James Halliday, Australian Wine Companion - December 6, 2009		
Reviews	<i>"Providing a deep garnet-purple color, the 2008 Shiraz Viognier has meaty aromas of smoked duck and bacon over dark cherry, blueberry and supporting notes of tar, licorice and tree bark. Crisp acidity and a medium to firm level of fine tannins lend a tightly knit character to the layers of dark cherry and earth flavors on this medium bodied wine. The finish is long. Drink this wine 2011 to 2018+."</i> - LP-B, Wine Advocate <i>"Typical vivid colour for this blend; the bouquet is full of red fruit aromas coupled with spice, the fresh palate with a juicy lift on the finish."</i> - JH, Australian Wine Companion		

