



ALKINA
BAROSSA VALLEY

2020 Spice Garden

This is the first vintage of Spice Garden – a wine that encapsulates the beauty and detail of the special Shiraz block next to the Old Quarter. On Pedro Parra's 2nd visit we mapped this block, finding limestone, schist and clay areas, and immediately understood its potential. This is a refined, elegant Shiraz with spice and mineral complexity, nervous tension and cool fruit character.

Season: Following the theme of previous years, 2020 was a low yielding vintage of excellent quality. Yields were at least 50% down on the long term average. Winter and spring saw lower than average rainfall with some particularly temperamental weather experienced in spring. December and January were hot and dry, but February provided much needed relief allowing gentle, slower ripening before vintage.

Vineyard: A fascinating exercise in understanding the different geologies of the block. The final blend was made up of 90% Polygon 10 (vines planted on limestone) and 10% Polygon 11 (next door and planted on schist). We excluded Polygon 14 (clay because of its over-powering nature that obscured the detail of P10 and P11. NASAA certified organic and biodynamic.

Winemaking: The various parcels were picked and vinified separately as always. In 2020 all of the fruit was left as whole bunches. Each was fermented with indigenous yeast in concrete and then matured in different vessels for about 15 months: Polygon 10 in our favourite 11 year old 400L barrel and Polygon 11 in a 1700L concrete tulip. large. 504 bottles made.

Variety: 100% Shiraz
Alcohol: 13.2%

About Alkina: Alkina is a new story on an old place. Our certified organic and biodynamic farm sits on the traditional lands of the Ngadjuri people and we seek to honour the land's Aboriginal history and to learn from their regenerative farming philosophy. We have 43 hectares of vines planted to Grenache, Shiraz, Mataro and Semillon, with the oldest vines dating from the 1950s.

