



Earthy and dark fruited with a distinct mineral edge. Charcuterie, blackcurrant, balsamic notes and tobacco leaf show complexity and depth. The wine is medium weight, with bags of flavour and an upright sense of structure.

[SEASON]

Even though 2023 will generally go down as a cool, wet and challenging year, we're delighted with the results. Freshness and purity are hallmarks of the vintage. Our healthy organic vineyard showed its resilience against mildew and other dangers and the late start to the season meant flavour and sugar ripeness dovetailed nicely. Most of our fruit came in over an intense 11 day period in late March before the weather turned cold and wet again.

[VINEYARD] Shiraz on clay and schist give depth and definition to make up the base of this wine with 36% from our young block 23 and 28% from Block 5+6, planted in the 1950s. Shiraz from block 38 on sandstone (31%) and P11 on schist and limestone (5%) add juiciness and fragrant lift. Fruit was picked between the 21st and 26th of March. NASAA certified organic and biodynamic.

[WINEMAKING]

Shiraz from block 23 came in as exceptional quality, despite the difficult season. It was fermented in two parcels as 70% and 100% whole bunch in concrete and stainless steel and pressed after 3 weeks on skins. Fruit from old vine Block 5+6 was fermented as 60% whole bunches also in concrete. Both block 23 and 5+6 were pressed once dry and matured in concrete. The remaining components, Block 38 and 26a were co-fermented in stainless steel as 30% whole bunches, while polygon 11 stayed as 100% whole bunch and was fermented in concrete. Both parcels were pressed and matured in large format oak. Components were racked and blended in spring prior to bottling.

[VARIETIES] 100% Shiraz [ALCOHOL] 13.5% [PRODUCTION] 500 dozen made [CELLARING] Drink now or will cellar for 10+ years.

[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 Indigenous history and to learn from their deep connection to country. We have 43 hectares of vines planted to Grenache, Shiraz, Mataro and Semillon, with the oldest vines dating from the 1950s.

Artwork for this label was created by Adnyamathanha artist Damien Coulthard.

