



ALKINA

BAROSSA VALLEY

KIN PINK SEMILLON

This third release is a truly fascinating wine that defies all categorisation...except that it is more-ish and very thirst-quenching. An enticing nose of flint and orange blossom, with a distinct amaro spice and mandarin skin texture. The palate is zippy and refreshing, reminiscent of pamplemousse tonic.

[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]

2016 plantings near Greenock Creek, in a curious block containing Semillon, Semillon Gris (red skinned) and some odd Shiraz vines. This year we only used the red skinned fruit. NASAA certified organic and biodynamic.

[WINEMAKING]

Hand picked on 21 March, the cool season of 2023 gave us thicker skins, ideal for light skin contact prior to basket pressing. Both primary and malolactic fermentation occurred in Gamba foudre (1,650L) before maturation in concrete on light lees. Unfined and unfiltered.

[VARIETIES] 100% Semillon Gris

[ALCOHOL] 12%

[PRODUCTION] 157 dozen made

[CELLARING] Made for early drinking



2023

[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 artist and designer, Damian Hamilton.

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