



ALKINA

BAROSSA VALLEY

KIN SEMILLON

The season has given us pretty, floral Semillon with purity at its core. A high-toned wine with lemon, jasmine, lemongrass and hints of stone fruit, it is marked by succulent acidity and a light, textural grip on the palate.

[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]

This year fruit comes from two younger blocks of Semillon: Block 27B and the white fruit from Block 27 (the Pink Semillon block). NASAA certified organic and biodynamic.

[WINEMAKING]

Semillon was picked on the 15th March, 2 weeks later than 2022. There were two ferments: one larger ferment in concrete tulip with 10% whole berries and 10% whole bunches; the second on full skins (of which 40% whole bunch) in stainless steel. Both fermented naturally and the two components were brought together on 9th April, with the skins ferment making up 10% of the final blend. No malo and unfinned and unfiltered before bottling. 420 dozen made.

[VARIETIES] 100% Semillon

[ALCOHOL] 12.5%

[PRODUCTION] 420 dozen made

[CELLARING] Made for early drinking



[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.