

NIGHTY SKY GSM

Lifted aromas of spicy rhubarb, sour red fruit, and alpine herbs, give way to deeper notes of Campari and cherry wood (though no barrels were harmed in the making of this!). Juicy, fresh and textural with lovely scratchy fruit tannins – a finely poised release in 2023.

[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]

Ten different Polygons and blocks supplied fruit for this blend. The Grenache component makes up 47% of the blend and came from Polygon No. 4 and Blocks 10, 18 and 22. Shiraz makes up 40% of the blend from Block 5+6 and 23 (schist and clay), Block 38 (sandstone) and Block 9 and 26a (clay). Grenache and Shiraz were picked between the 15th and 23rd of March, while the contour block Mataro came in on the 4th of April to make up the final 13%. NASAA certified organic and biodynamic.

[WINEMAKING]

All Grenache parcels were fermented separately as 100% whole bunches in concrete tulips, spending an average of 3 weeks on skins. Shiraz components were fermented separately as 60-70% whole bunches, in a mixture of concrete and stainless steel vessels. The Mataro was destemmed and fermented in concrete on skins for two weeks. Each component was basket pressed to concrete for malolactic fermentation and maturation before racking and blending in spring.

[VARIETIES] 47% Grenache, 40% Shiraz and 13% Mataro [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.