

POLYGON NO. 22

In 2023 Polygon No. 22 Grenache joins the full time Polygon line-up, having proven its exceptional quality over several years. Super fine, complex and alluring on the nose with aromatic red fruit, floral and jasmine notes. The palate is riven with nervous energy and juicy, crunchy red fruit. Some similarities with Polygon No. 3, which sits on very similar soils and rocks.

## [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]

Polygon 22 is made up of two small strips of 220 vines on limestone seams that climb the two high ridges in our young bush-vine Grenache contour block. With the presence of schist rocks in the limestone this shows strong similarities to Polygon No. 3. Southern Cross certified organic and biodynamic.

## [WINEMAKING]

1500kg of fruit from Polygon 22 was handpicked on 18 March and hand bucketed into a concrete tulip as 100% whole bunches. It underwent a natural fermentation, spending 26 days on skins in total, before basket pressing back to concrete for malolactic fermentation and maturation. It spent 10 months in one 700L Nomblot concrete egg before bottling.

[VARIETIES] 100% Grenache [ALCOHOL] 13% [PRODUCTION] 633 bottles [CELLARING] 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.