



# ALKINA

BAROSSA VALLEY

## WILD EARTH FIELD BLEND

Vibrant florals, lemon sherbet, nashi pear and pine. Light on its feet with a zing of acidity that drives fresh lemon pith texture. Complex and vibrant aromatics, with elegant, defined texture are hallmarks of the cool 2023 vintage.

### [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]

The co-planted varieties all came from the Old Quarter of the vineyard planted in the 1950s. NASAA certified organic and biodynamic. Old vine Semillon from Block 2 and 8 was picked on the 3rd of March.

### [WINEMAKING]

The fruit was destemmed to clay amphorae and Georgian quevri for alcoholic fermentation, before being topped and left on skins for malolactic fermentation. The clay vessels were sealed until October, when they were racked off skins with a small sulfur add, before blending and bottling in November.

[VARIETIES] 95% Semillon, 5% Riesling and Ugni Blanc

[ALCOHOL] 11.5%

[PRODUCTION] 142 dozen made

[CELLARING] Drink now or will cellar for 5+ years.



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 Adnyamathanha artist Damien Coulthard.