



ALKINA
BAROSSA VALLEY

ESTATE SEMILLON

Marking our 10 year milestone in the vineyard, this new Estate trio draws upon 70 year old blocks in which fruit quality has increased significantly thanks to increased experience and viticultural focus. A layered and intense expression of Semillon, with waxy notes alongside fresh citrus and briny oyster shell. Complex and savoury on the palate, the wine achieves depth and texture with the strength of fruit perfectly offset by the barrel influence.

[SEASON]

A long cold winter saw a dry start to the growing season, which proceeded with little rainfall and no disease pressure. This yielded open canopies and generally smaller bunches and berries. After our earliest ever start to picking, on 5th February, consistently warm days and nights meant a fast, compressed vintage, with yields right in the zone and resulting sugar, flavour and tannin development coming together beautifully. The last fruit was pressed on the 23rd March, just before Easter.

[VINEYARD]

Our best old vine Semillon fruit, from Blocks 2 and 8 in the Old Quarter. Both were planted in the 1950s on predominantly clay bases. Southern Cross Certified organic and biodynamic.

[WINEMAKING]

The fruit was hand picked and then pressed to barrel for fermentation – the only wine we ferment in wood. It fermented naturally and then spent one year on lees, with occasional stirring. The blend filled up a single, well-seasoned, 8 year old French oak puncheon.

[VARIETIES] 100% Semillon

[ALCOHOL] 12%

[PRODUCTION] 50 dozen produced

[CELLARING] Enjoy now or up to 10 years in the cellar



[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.