



ALKINA

BAROSSA VALLEY

KIN ROSÉ

Aromatic Grenache Rosé, full of vibrant rose, watermelon and ginger spice. The bright fruit is delicately balanced with chalky texture and fresh acidity. A dry, juicy and thirst-quenching Rosé that also offers savoury persistence that pairs beautifully with lighter dishes.

[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]

2024 Kin Rosé is made up of 70% Block 25 Grenache, from vines grown on clay with degraded schist. The remaining 30% comes from vines in Block 18 on clay. Southern Cross Certified organic and biodynamic.

[WINEMAKING]

Fruit was picked early, on 22 February, to achieve the bright acidity and floral character. Then it was destemmed and lightly pressed before cool fermentation in stainless steel. After primary fermentation, the wine spent time on lees to build texture. We deliberately avoided letting it go through malolactic fermentation to retain that crisp acidity. Bottled in winter to lock in freshness.

[VARIETIES] 100% Grenache

[ALCOHOL] 13%

[PRODUCTION] 600 dozen made

[CELLARING] Drink fresh and young



[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.

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