ALKINA

BAROSSA VALLEY

KIN SHIRAZ



With the strong influence of a unique season in 2025, this is a deeper, darker Kin Shiraz than in some previous years. Rich plum and cherry with hints of dark chocolate, blueberry, dried Italian herbs and a touch of oak influence. You can feel some extra weight from the low-yielding season on a palate that is flush with ripe fruit. As it opens up the mineral tension draws the wine tighter and the gently chewy tannin is fully revealed.

[SEASON]
The 2025 season was characterised by a severe September frost, followed by a protracted long, dry period such that sugar and flavour maturity came much earlier than expected for most varieties. Early harvesting kept freshness and high natural acidity, balanced by more pronounced fruit characteristics than previous years. Wines also show a concentration given the lower yields from frost affected sites.

[VINEYARD]
Fruit for 2025 Kin Shiraz came entirely from younger estate plantings on schist and clay in Block 23. Southern Cross certified organic and biodynamic fruit.

[WINEMAKING]
Fruit from Block 23 was handpicked and then fermented naturally in concrete tulips with 70% whole bunches. We basket-pressed relatively early to manage the extraction levels and then matured the wine in thick-staved 10-year-old Gamba foudres for 12 months. Bottled unfined and unfiltered.

[VARIETIES] 100% Shiraz
[ALCOHOL] 14.5%
[PRODUCTION] 400 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 artist and designer, Damian Hamilton.