ALKINA

BAROSSA VALLEY

ESTATE SEMILLON



Complex, textured Semillon is a hallmark of our 70 year old vines. There's richness apparent on the nose with ripe apple, pear skin, wax and crushed rock notes. It's lifted and expansive and this generosity follows through to the palate where the fresh fruit profile sits on a complex, savoury base. It's juicy and powerful, with clean acidity that is rounded at the edges. Appealing and moreish even as a young wine, with a wonderful combination of richness, freshness and light phenolic texture.

[SEASON]
A cold dry winter and build-up to veraison led to a slow developing season, without extended heat, and our 2nd latest start to picking on 10 March. Rain just prior to that filled out berries and led to longer hang times, really informing the character of the vintage. Our healthy soils and vineyard bounced back well from the significant 2024 frost event, avoiding berry splitting and disease while delivering a well-balanced crop. Slower ripening conditions and thicker skins have yielded intense flavours and colours in the wines, with balanced natural acidity. 2026 has the potential to produce outstanding, long-lived wines.

[VINEYARD]
From our best old vine Semillon fruit, from Blocks 2 and 8 in the Old Quarter, plus 15% from the younger blocks 26 and 27. The older blocks were planted in the 1950s on predominantly clay bases. Southern Cross Certified organic and biodynamic.

[WINEMAKING]
The fruit was hand picked and then lightly pressed to tank for 7 days of stirring and then settling on heavy solids. The juice was then fermented naturally at 18-25 degrees in a combination of qvevri, tava, stone jar and stainless steel. Partial malo. Matured in the same vessels – so a mixture of clay, concrete, old oak and stainless steel – on gross lees for 5 months before being bottled unfined and unfiltered.

[VARIETIES] 100% Semillon
[ALCOHOL] 13%
[PRODUCTION] 150 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.