ALKOOMI

(FRANKLAND RIVER, WESTERN AUSTRALIA)

www.alkoomiwines.com.au



The name Alkoomi is taken from a local aboriginal dialect and translated means "a place we chose". The Alkoomi logo is a stylised representation of an Australian grass tree which grows in the area The Alkoomi vineyard is located only 80kms inland from the Southern Ocean, resulting in good winter rains and dry ripening months. Summer days and evenings are cooled by fresh sea breezes, enabling ideal slow ripening of grapes. This climatic pattern is very similar to that of the best Bordeaux vintages. The cool climate and gravelly loam soils of the Frankland River Region in the South of Western Australia are well suited to the production of intense and elegantly structured wines. The vines are all pruned by hand. Alkoomi's annual production of about 80,000 cases is distributed to all parts of Australia and is exported to more than 20 markets worldwide.

Alkoomi Collection Riesling 2023 (formerly Black Label)

CSPC# 716834 12x750ml

12.9% alc./vol.

Grape Variety

12X7 301111

100% Riesling

Winemaker

Marelize Russouw

T.A: 7.9 g/L

Analysis Vintage pH: 2.86

Residual Sugar: 0.7 g/L

A cool dry winter gave way to very wet and cool spring topping up soil moisture, but the chilly periods led to issues with flowering which resulted in crops up to 50% lower than average. Slow vine growth indicated a late harvest, yet the new year brought dry windy conditions, necessitating some targeted critical irrigation. Nets went on early to ward off birds which were hungry due to a poor Marri blossom event. Late March (a week later than the 2022 vintage) saw the first Riesling come in with tiny yields of exceptional quality. Typical sporadic rain events peppered March with some larger ones happening in early April. By mid-April, a week of sunny, warm, and breezy weather (perfect for our reds) allowed us to pick fully ripe, clean fruit until the end of the month.

An exceptional year of achingly low yields, giving complex and complete wines of detail and plushness

Vineyards

From vineyards in the Frankland River region

Harvest

The fruit for this exquisite Black Label Riesling was harvested in the early morning

from the estate's vineyards.

Vinification/ Maturation Tasting Notes The fruit is harvested in the early hours of the morning in March. The resulting wine is a fine-tuned blend of the different free run juices from the various blocks of fruit. Brilliant pale straw with emerald flecks. Lifted aromas of pink grapefruit zest, orange blossom and hints of musk. Racy and steely, yet delicate with flavours of grapefruit juice and citrus. Taut and linear on the palate with a precise mineral acidity.

Serve with

Chicken, fish, seafood dishes; or just relaxing on the patio. It can be served with beef curry, roasted pork, or Thai cuisine.

Cellaring

Whilst ready to enjoy now, this wine will gain in complexity over the next 8-10 years.

Scores/Awards

94 points - Ken Gargett, Wine Pilot.com - April 2024

93 points - Mike Bennie, Australian Wine Companion - January 2024 **4/5 stars -** Huon Hooke, The Real Review- April 2024

Reviews

"Free run juice with a stainless-steel fermentation, the colour is a very pale lemon, while the nose offers notes of florals, limes, and green herbs. There is a hint of honeycomb, which seems to be present in so many quality Rieslings from the region, along with spices and river stones. Good focus, fine acidity, and impressive persistence. A really good Frankland River Riesling that will surely provide pleasure over the next eight to twelve years."

- KG, Winepilot.com

Lanigan & Edwards

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Reviews

"Geez, this is intense. Bright and limey, tangy with pink grapefruity zing, some talc-like mineral elements, very briny acidity and a general sense of high tension and friskiness. Lots of pleasing floral perfume seals the deal. It's a livewire!"

- MB, Australian Wine Companion