

# ALKOOMI

## Semillon-Sauvignon Blanc



### Tasting Notes:

Lifted aromas of lemon peel, passionfruit pips and waxy floral nuances. Sweet juicy, fruit flavors of lychee and granny smith apple. Vibrant and mineral acidity results in a refreshing length to the flavor profile.

### Production Notes:

59% Semillon, 41% Sauvignon Blanc.

Fruit was harvested at optimal ripeness in the early hours of the morning and pressed to tank. The juice from several blocks were fermented separately in tank and kept on lees post fermentation to improve mouthfeel, before blending and early bottling to retain freshness.

### Cellaring:

Ready to drink now, this wine will also gain complexity over the next eight to ten years with careful cellaring.

### About Alkoomi:

Family run and operated vineyard in Frankland River, Western Australia. The original 1220 hectare property was purchased by Sandy's grandparents, Vic and Netta Lange, in 1946 and initially operated as a mixed grain and livestock farm. It was grandma Netta who chose the name "Alkoomi" for their rugged property, on land over two million years old – a local Aboriginal word meaning "a place we chose".

### Reviews:

95 – James Halliday



Alkoomi's logo is the unique and distinctively Australian grass tree, *Xanthorrhoea preissii*, which flourishes on the property.

### Frankland River Facts:

- Frankland River is home to eight wineries.
- The region has a cool, Mediterranean climate and a long warm growing season.
- Frankland River's remote location makes it an outstanding region to find value-for-money high quality wines.