



ALKOOMI

An outstanding range of wines



www.alkoomiwines.com.au

The Lange family's ALKOOMI vineyards and winery are located in the cool Frankland River region in the far south of Western Australia. Since climatic conditions are similar to those of the classic grape growing regions of France, it is not surprising that Frankland River produces some of the best wines made in Australia. The name ALKOOMI is taken from local aboriginal dialect and means 'a place we chose'. The logo represents the distinctive Australian grass tree which grows majestically in the area.

2007 Jarrah Shiraz

The cool climate and gravelly 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 aim, since the first Jarrah Shiraz was made in 1995, has been to craft a wine that truly displayed the best that Shiraz can give when grown in Frankland River with the recognition that this can only be achieved in the great vintage years.

The Jarrah Shiraz is only made in small volumes, using carefully selected premium fruit from our oldest Shiraz vines which are now 37 years old. Traditional fermentation in small open vats, which are hand plunged 3 to 4 times daily, the 2007 Shiraz was then pressed off skins after extended skin contact for 14 days. Malolactic fermentation occurred naturally, following pressing, while the wine was maturing in a mix of fifty percent new and 50% one year old French oak casks. Extended maturation in oak for a period of 24 months gave the wine additional complexity and finesse rarely found in Australian Shiraz.

Vintage: The 2007 vintage was remarkable in Frankland River due to the sunny and warm conditions resulting an earlier than usual harvest producing full flavoured and coloured wines with rich texture.

Colour: Deep red with magenta highlights at the rim.

Bouquet: Spicy and savoury with sweet ripe cherry and blueberry aromas mingled with attractive chocolate and mocha like oak characters.

Palate: Rich upfront tastes of sweet dark chocolate, cherries and red plums harmonise a mid palate that is abundant with sweet plum fruit, leading to long velvety tannins that develop the flavours into a long and satisfying finish.

Cellaring: Ready to drink now but will improve with cellaring of five to eight years.

Alcohol: 13.5 % v/v, **Total Acidity:** 6.70 g/L **pH:** 3.34