



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.

2005 Wandoo Semillon

Believing that Frankland River could produce Semillon to rival that of the Hunter Valley both in flavour and longevity, in 1995 ALKOOMI chose a block of mature Semillon vines, then 20 years old, to make the first Wandoo Semillon.

Each year this small plot of mature vines in ALKOOMI'S Frankland River vineyard produces exceptional fruit with intense aromas and mouth filling flavours. The 2005 Wandoo employed sophisticated winemaking techniques including fermenting 50% of lightly clarified free-run juice by indigenous yeasts in new French oak casks followed by stirring of the yeast lees. The other 50% of the free-run juice was fermented in stainless steel temperature controlled tanks at 12 - 14°C to preserve fresh fruit characters and following 4 months of maturation both in oak and tank the two wines were blended together to create a wine of great complexity.

Once bottled the Wandoo was then stored in ALKOOMI'S climate controlled cellar for five years prior to release to ensure that the first signs of "bottle age" characters were evident which has resulted in a wine destined for long term enjoyment if cellared carefully.

Growing Region:	Frankland River, Western Australia		
Vintage:	A cool cloudy spring, followed by a warm, dry summer led to excellent conditions for the ripening of our Semillon.		
Colour:	Mid straw with brilliant gold highlights.		
Bouquet:	Crème brûlée and roasted almond aromas with attractive lemon blossom notes.		
Palate:	Delicate honeysuckle and vanilla bean are evident along with typical Semillon grassiness and lemon zest flavours.		
Cellaring:	5 to 8 years		
Alcohol:	12.0 %	pH: 3.12	TA: 6.90