

2014 Wandoo Semillon

The Alkoomi vineyards and winery are located in the Frankland River district of Western Australia's Great Southern wine region. The name is taken from local aboriginal dialect and means 'a place we chose' and the logo represents the unique and distinctively Australian Grass tree, *Xanthorrhoea preissii*. The first plantings were in 1971 and the region's long, cool ripening conditions are perfect for growing fruit of intense varietal character.



Winemaking

The Wandoo Semillon is produced from a single block of estate grown fruit planted in 1987. Half of the free run juice is fermented in French oak and the other half in stainless steel. After 5 months on lees, the unfined components are blended before bottling.

Vintage

A mild, dry winter and a spring with ample rain, was followed by a warm, even summer, interspersed with timely rainfall events. This presented us with early flavour development, providing an intense varietal profile whilst retaining the freshness of the natural acidity.

Colour

Brilliant pale gold with green flecks.

Nose

Lifted aromas of lemoncurd, cut hay and hints of vanilla bean.

Palate

Vibrant intense flavours of lemon curd, toasty savoury spice, hints of marmalade with a pithy texture and bright flinty acidity.

Cellaring

Ready to enjoy now, but will gain complexity over the next eight to ten years with careful cellaring.

Alcohol 11.5%

