

Alkina

2024

'KIN' SÉMILLON

Barossa Valley - Australia

BIODYNAMIC NATURAL ORGANIC VEGAN

Stats

Grapes: 90% Sémillon Blanc - 10% Sémillon Gris
Vineyard: Alkina Estate
Vine Age: 10-74-years-old
Soil Type: Degraded schist-clays with alluvial material from Greenock Creek
Viticulture: Certified Biodynamic - Certified Organic - SWA Certified
Fermentation: Native – Sémillon Blanc (90%) predominantly destemmed pressed to stainless-steel on full gross lees with 10% fermented whole-berry in clay amphora - Sémillon Gris (10%) fermented in clay amphora on skins
Skin Contact: All of the Sémillon Gris and 10% of the Sémillon Blanc for 5 days in clay amphora
Aging: 11 months in stainless-steel (90%) with the Sémillon Gris on lees in clay amphora
Alcohol: 12%
pH: 3.01
Total Acidity: 7.46 g/L
Total SO2: 96 ppm
Total Production: 280 cases
UPC: 9369900045964

Reviews

James Suckling | 93 points

About

Alkina is a new story of an old place and the '24 'Kin' Sémillon encompasses that with a blend of predominantly younger vines from Block 26b that were planted by the new custodians of the land with some of the Old Quarter Block block that was planted in the early 1950s. About 10% of Sémillon Gris from Block 27 made it into the blend adding texture and a whiff of red fruit notes. A long, cold winter led into a dry start to the season, with little rainfall and no disease pressure, which meant open canopies and smaller bunches and berries. Picking began on February 5th, the earliest in the estate's history (a month earlier than 2023), and consistently warm days and nights compressed the harvest.

The fruit was handpicked and sorted, then destemmed, with 10% left as whole berries and the rest pressed to stainless-steel as cloudy juice where it fermented without any additions. This year's blend also includes Sémillon Gris (also known as Pink Sémillon), which adds texture and weight. This was cold-soaked overnight, basket-pressed and naturally fermented in clay amphora, then put through malolactic fermentation and aged on lees in clay amphora. After around 11 months of aging the lots were blended to tank where they settled naturally without fining and bottled without filtering and with a small addition of sulfur.

Tasting Note

Aromas of lemon leaf and myrtle, white peach, sage, a flicker of Calvados, then sourdough, dried ginger and a cool, ferrous, stony undertone. The palate has a bit of richness then the acidity brings you in. Bright and electric with skinsy tannins and lemon pith, yuzu and a brininess. Serious wine without acting that way.