

2013 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 components are blended before bottling.

Vintage

2013 saw the earliest start on record due to warm, dry days from November through to February. Fortunately, we had vibrant, healthy canopies to protect the delicate fruit in the summer heat, resulting in the fruit being of the highest quality.

Colour

Brilliant pale gold with green flecks.

Nose

Lifted aromas of lemon zest, cut grass and hints of toastiness.

Palate

Refreshing flavours of lemon and Granny Smith apples interwoven with waxy vanilla characters held together by a bright acidity and creamy textural palate.

Cellaring

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

Alcohol 11.3%

