2021 Kin Shiraz

The Kin label allows us to expand our winemaking knowledge while exploring new vineyard parcels and blends each year. This is our first Kin Shiraz and it's a thrillingly bright and vivid wine, from the intense purple colour to the lifted violet, berry and charcuterie aromas. Light on its feet but with plenty of bright, cool fruit and well-integrated, grainy tannin.

Season: 2021 was an outstanding vintage with elevated levels of natural acidity, tannin, flavour and colour thanks to the long, cool later part of the growing season. Good early winter and early spring rains raised hopes of good soil moisture levels but overall this didn't quite follow through and it was a dry season again. January onwards saw cool, even days and a long, slow, even ripening period where phenolic development was in line with both sugars and flavour.

Vineyard: There were three different parcels of younger vine Shiraz fruit in the blend: 47% comes from Polygon 14 (clay), 37% from Block 23 and 16% from Block 20. NASAA certified organic and biodynamic.

Winemaking: Picked variously during the second half of March, each parcel fermented naturally in concrete tulips, with different levels of whole bunch and different maturation vessels: P14 80% WB and 2700L old oak foudre; Bl23 50% WB and concrete tulip; Bl20 destemmed and concrete tulip. After 6 months ageing they were blended and then bottled in December 2021. 450 dozen and 150 magnums

Varieties: 100% Shiraz
Alcohol: 13.9%

About Alkina: Alkina is a new story on an old place. We seek to understand, nurture and ultimately express this beautiful land in its wines, its values and its experiences for visitors and drinkers. Our certified organic and biodynamic farm sits on the traditional lands of the Ngadjuri people and we seek to honour the land's Aboriginal history and to learn from their regenerative farming philosophy. We have 43 hectares of vines planted to Grenache, Shiraz, Mataro and Semillon, with the oldest vines dating from the 1950s.

Artwork for this label was created by artist and designer, Damian Hamilton.