

La Kooki

2026



Deep red with vibrant magenta and purple hues. Raspberry jubes, licorice strap and sweet floral lift, spicy and bunchy, with red cola and chinotto. Medium bodied and juicy - jubey, with crunchy red fruits. Great pithy, powdery tannins upfront cut through whole bunchiness, settling into a supple, soft finish. Be cool, drink cool.

SHIRAZILLO

WESTERN AUSTRALIA ■



Vintage: 2026
Winemakers: Eloise Jarvis & Glenn Goodall
Varieties: 76% Margaret River Shiraz, 24% Geographe Tempranillo
Region: Western Australia
Harvest: Tempranillo by hand, 15 March; Shiraz by machine on 25 March
Alcohol: 13.0%
Titratable acidity: 5.4 g/L
pH: 3.57
Residual Sugar: <2 g/L
Carbonic maceration: Tempranillo, 10 days
Fermentation: natural in open fermenters
Bottled: 28 July 2026
Bottle Weight: 360 g
Label: 100% recycled paper
Screwcap: Interpack CapR open - slide - recycle
Production: 109 dozen
Note: Vegan friendly

VINTAGE

Following an outstanding 2025, the 2026 vintage raised the bar across Margaret River and Geographe. Good winter and spring rainfall replenished soil moisture ahead of September budburst, and mild, settled conditions delivered remarkably even shoot growth.

Flowering proceeded without incident, with strong fruit set and no significant disease pressure. Mild days, cool evenings and reliable afternoon sea breezes sustained a long, even ripening curve through summer.

An abundant Marri blossom kept birds away from the vines, letting the team focus on canopy work rather than netting.

All fruit was picked between 15 February and 25 March with varietal vibrancy and natural acidity intact, days before the remnants of Tropical Cyclone Narelle brought rain to the South West.

This vintage in a word - brilliant!

WINEMAKING

A blend of shiraz and tempranillo.

Tempranillo from 52 Stones Vineyard, Geographe, was hand picked on 15 March and sealed whole bunch in a picking bin under carbon dioxide for 10 days of wild carbonic maceration.

On 25 March it was combined with machine harvested Margaret River Shiraz from Bantry Bay Vineyard; both were crushed and destemmed, and wild fermented in open fermenters for five days on skins at 24-26°C with gentle hand plunging. The wine was lightly pressed at 2°Baumé, finishing fermentation and malo in tank. Filtered and bottled early to capture its youthful vibrancy. Enjoy chilled.

La Kooki is a certified member of Sustainable Winegrowing Australia. We bottle into lightweight glass to reduce our carbon footprint.

Grown and made on Wadandi and Pinjarup Boodja.