



GROWING SINCE 1929

# NIKOLA ESTATE

## “THE MARK”

### STORY

At Nikola Estate, The Mark is more than just a wine — it is a tribute. Named in honour of Mark Yukich, father to Graeme, Kim, and Dianne Yukich, and patriarch of the Yukich family, this wine represents a legacy of hard work, passion, and deep connection to the land.

Mark was a man who led with quiet strength, vision, and unwavering dedication. His love for the vineyard was absolute — always among the vines, sleeves rolled up, hands in the dirt, and heart in every harvest, right up until his passing in June 2023. His name is forever etched into the foundations of Nikola Estate — and now, into this wine.

Fruit for The Mark was sourced from the highly regarded “I Block” within the Acacia Vineyard, in the heart of Frankland River — one of Western Australia’s most exceptional winegrowing regions. This block produces fruit of outstanding character and finesse, selected to honour Mark’s legacy through the highest expression of winemaking.

Only 1,000 bottles of The Mark have been produced — each one individually numbered, crafted to represent the pinnacle of Western Australian winemaking. The “M” on the label stands not only for Mark, but also for the mark of excellence, the benchmark, and the high-water mark of the vintage.

To his grandsons, all footballers, The Mark is also symbolic of the best of the best — the ultimate goal, the mark of the year. It is a wine that speaks to legacy, family, and honouring those who came before with something truly exceptional.

This is The Mark — a wine that stands as tall as the man it was named for.

### TASTING NOTES

Intense magenta with vibrant violet hues, The Mark opens with a perfumed bouquet of fresh violets, blue fruits, and subtle spice. The palate is medium-bodied and silky, revealing layers of raspberry, liquorice, and youthful boysenberry, framed by soft, supple tannins and a long, elegant finish.

Open-top fermented and hand-plunged twice daily, the wine was softly pressed and matured in seasoned French oak for 20 months. This gentle approach to winemaking preserves the purity of fruit while building structure and complexity.

### QUICK NOTES

#### VINTAGE

2023

#### WINEMAKERS

Damian Hutton  
Marcello Fabretti

#### GROWING REGION

100% Frankland River

#### GRAPE VARIETY

100% Shiraz

#### ALC % VOL

14.3%

#### TITRATABLE ACIDITY

6.17g/L

#### PH

3.69

#### MATURATION

20 months in 100% Old  
Seasoned French Oak

#### CELLARING

20+ years

