



"We all know I love my orange wines, and after a trip to Friuli/Brda region I'm even more enthusiastic. The style for our Golden wines over the years have always been about evolution and experimentation, and the 2024 utilises the chalky structure and lemondrop acidity of Riesling to balance the more oily, stonefruit and grassy characters of the Semillon. There's so much complexity in this glass, particularly as it sits and develops, and ageing it for another few years will pay dividends in flavour development."

~ **Sam Berketa, Head Winemaker**

<b>Name</b>	<b>Vintage</b>
Golden Delicioso	2024
<b>Variety</b>	<b>Region</b>
Riesling / Semillon	Adelaide Hills

#### Nose

Lemongrass, barley sugars, drying hay.

#### Palate

Chalky tannins and a slippery mouthfeel are complimented by an electric line of acidity. The phenolics towards the finish build out the palate with a touch of nuttiness and preserved lemon character.

#### Pair

Vietnamese noodle bowls or choo chee curry.

#### Winemaking

Handpicked, 30% whole bunch. Wild fermented on skins for 3 weeks. Matured for 12 months in large format cask and seasoned hogsheds. Full and spontaneous MLF.

#### Vineyard

80% Riesling from Brackenwood Vineyard, 20% Semillon from Magpie Springs, Hope Forest, Adelaide Hills. GM198 Riesling clone on Cabernet roots, Madiera clone Semillon on own roots. 380m - 400m with both grown on WSW aspect Ironstone and quartz gravel in the loam topsoil over heavier clay subsoil. VSP spur pruned with bunch and shoot thinning applied. Organically managed.

<b>Alcohol</b> 12.7%	<b>Acidity</b> 5.6g/L
<b>pH</b> 3.5	<b>Cellaring</b> 10 Years

Alpha Box & Dice would like to acknowledge the traditional custodians of the land on which we make our wines and respect their ongoing connection to land, culture and sea. We pay our respects to elders past, present and emerging.