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"I love making all styles of wine, but skin-fermented whites are the real apple of my eye. Golden Delicioso - the name says it all: golden in complexion and downright delicious. It comes in a fun package, but the fruits of our labour are borne from attention to detail in the cellar - whole-bunch fermentation, foot stomping, basket pressing and maturing for two years in old wood, to highlight just a few of the techniques involved. It's complex and perplexing, delicious and intriguing, and will only get better with time in the cellar."  
~ Sam Berketa, Head Winemaker

<b>Name</b>	<b>Vintage</b>
Golden Delicioso	2021
<b>Variety</b>	<b>Region</b>
Semillon	Adelaide Hills

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#### **Nose**

Roasted nuts, spiced peaches, dried grass.

#### **Palate**

Oily, viscous, spicy, luscious, textured and chewy. Like caressing a crushed velvet couch in an apricot grove.

#### **Pair**

Crispy pork belly or miso eggplant.

#### **Winemaking**

Harvested in the cool of the morning. 50% destemmed, 50% fermented as whole bunches. Wild fermented for 10 days on skins. Gently pressed to seasoned barriques for 12 months. Racked to large format cask for a further 12 months. Full and spontaneous MLF.

#### **Vineyard**

Magpie Springs Vineyard, Hope Forest. Unknown clone planted on own roots in the late 90s. 350m elevation, northeasterly aspect. Orange/yellow gravelly clay-loam over sandstone. Managed with organic principles.

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<b>Alcohol</b>	<b>Acidity</b>
13.5%	5.8g/L

<b>pH</b>	<b>Cellaring</b>
3.61	15 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.

# Alpha Box & Dice