



"I love making all styles of wine, but it's the skin fermented whites that are really the apple of my eye. Golden Delicioso - the name says it all: Golden in complexion and downright delicious. Whilst it comes in a fun package, the fruits of our labour grow from the attention to detail in the cellar - whole bunch fermentation, footstomping, basket pressing and maturing for 2 years in old wood, to highlight just a few of the techniques involved. It's both complex and perplexing, delicious and intriguing."

~ Sam Berketa, Head Winemaker

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| Name | Vintage |
| Golden Delicioso | 2022 |
| Variety | Region |
| Semillon | Adelaide Hills |

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 morning 50% destemmed, 50% fermented as whole bunches. Wild fermented for 14 days on skins. Gently pressed to seasoned barriques for 12 months Racked to large format cask for a further 9 months. Full and spontaneous MLF.

Vineyard

Magpie Springs Vineyard, Hope Forest Unknown clone planted on own roots in the late 90's. 350m elevation, North Easterly aspect. Orange/yellow gravelly clay-loam over sandstone. VSP spur pruned with an extra cane laid over. Managed with organic principles.

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| Alcohol | Acidity |
| 13.4% | 6.7g/L |
| pH | Cellaring |
| 3.48 | 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