



“I love this wine, there's a focus to it, yet it's still oh-so powerful. The Semillon was picked with a fierce acidity yet those edges were softened using a little skin contact and full MLF, turning fierce into refined and creating the backbone around which the other attributes are fleshed out. The addition of Gruner Veltliner was a from cheeky little skin-ferment that we used to build texture and fill out the boney Semillon acidity. Think of this wine as a textural white, with the use of skin contact to create intelligent drinking, adding level upon layer of intrigue and complexity.”
~ Sam Berketa, Head Winemaker

Name	Vintage
Golden Delicioso	2023
Variety	Region
Semillon / Grüner Veltliner	Adelaide Hills

Nose

Guava, preserved lemon and petals.

Palate

Tight and textured with a lean line of acidity that builds with texture and generosity as it flows across the palate.

Pair

Choo Chee prawn curry or a Vietnamese salad.

Winemaking

Handpicked in the morning. Semillon: 60% whole bunch fermentation, remainder destemmed on top of whole bunches. Gruner: 100% destemmed. Wild fermented on skins for three weeks. Gently pressed. Matured in barrique for 20 months. Full and spontaneous MLF.

Vineyard

Semillon: Magpie Springs Vineyard, Hope Forest. Unknown clone planted on own roots in the late 90's.
Grüner Veltliner: Springhill Vineyard, Macclesfield, Adelaide Hills. IBY Clone on own roots planted 2012 .

Alcohol	Acidity
12.0%	6.1 g/L
pH	Cellaring
3.45	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