



"Seductive Fiano, a southern Italian variety that loves the sun, sand and maritime influence that typifies the humble region of Langhorne Creek. For me, Fiano is best when it's both fresh and textural. We foster this through fermentation in both old French barrels and stainless steel. Left on lees for 3 months, the wine goes through MLF to further develop its texture. It's then racked and returned to barrels for a further 2 months before being bottled. It's the zesty acidity combined with a silty texture that really makes this the best fish and chip wine getting around."

~ Sam Berketa, Head Winemaker

Name	Vintage
Siren	2024
Variety	Region
Fiano	Langhorne Creek

Nose

Sea spray, white peaches and green grass.

Palate

Silty texture is perfectly balanced with green tropical aromatics and soursob acidity, all underpinned by a lovely salinity.

Pair

Fish and chips.

Winemaking

Harvested in the early morning. Gently pressed and settled overnight. Racked to barrel (70%) and tank (30%). Wild fermented until dry. Blended together after 3 months and returned to barrel for a further 2 months. Full and spontaneous MLF.

Vineyard

Kimbolton Vineyard, Langhorne Creek. VCR 3 clone grafted to Chardonnay rootstock in 2018 30m elevation on flat ground with no aspect. Red sandy loam over a deep calcareous base. VSP Spur pruned with foliage wires.

Alcohol	Acidity
12.0%	6.5g/L
pH	Cellaring
3.25	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.

Alpha Box & Dice