



"Very Special Shiraz seeks to celebrate the contribution that McLaren Vale Shiraz has made to the wine industry, with tongue firmly in cheek. Always sourced from distinguished vineyards in the region, the 2024 vintage comes from the sandy soils of the Rayner Vineyard, just down the road from our cellar door. Gritty and gamey, it exhibits a darker and spicier side while remaining soft and approachable, achieved through gentle extraction and careful management in the cellar."

~ Sam Berketa, Head Winemaker

Name	Vintage
Very Special	2024
Variety	Region
Shiraz	McLaren Vale

Nose

Brambly berries, earthy spices and plums.

Palate

Shy at first, the gamey notes soften to let the forest berry flavours really open up. A bright acidity and softer tannins aids the moreish feel and gentle nature of this wine.

Pair

Lamb shoulder or falafel.

Winemaking

Selectively harvested in the early morning. 100% destemmed into open fermenters. Fermented with wild yeasts for 10 days on skins. Aged in seasoned foudre and puncheons for 6 months. Full and spontaneous MLF.

Vineyard

Rayner Vineyard, Blewitt Springs, McLaren Vale. Unknown clone planted on own roots in the '80s. 80m elevation, NW aspect. VSP spur pruned on permanent cordons. Sustainably managed.

Alcohol	Acidity
14.5%	6.9g/L
pH	Cellaring
3.69	5 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