



"Wendy is a full-bodied expression of one of our favourite varieties, and while it's been naturally fermented in barrels, there's no new oak here. Instead, we've tapped into the power and presence of the Adelaide Hills region, giving intensity through fruit-weight. The spectrum of flavours here is broad: from delicate florals and grassy aromas through to bolder tropical notes. Yet it remains fresh and vibrant thanks to the cool climate acidity underpinning it all. A white wine to stand alongside more flavourful foods."

~ Sam Berketa, Head Winemaker

Name	Vintage
Wendy	2024
Variety	Region
Chardonnay	Adelaide Hills

Nose

Fresh apricot, grapefruit and melon.

Palate

Powerful fruit framed by a hint of grassy characters and a mouth-watering acidity provides a lively backbone that keeps things fresh. A whiff of flint turns into a mineral, saline tension that works with the acidity to give great line and length.

Pair

Roast chicken and chips.

Winemaking

Harvested in the morning. Pressed and settled. Barrel fermented in seasoned oak with native yeast. Full and spontaneous MLF. Matured for 6 months in barrel.

Vineyard

Forreston and Kenton Valley, Adelaide Hills. Entav, B95 and B96 clones planted on own roots. 400-420m Elevation, Northerly Aspect. Loam over yellow sandstone. VSP spur pruned with foliage wires. Sustainably managed.

Alcohol	Acidity
12.5%	6.8g/L
pH	Cellaring
3.4	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