



“This wine is all about the balance of sweet and sour; of sugar and acidity and the way they work together to give this wine both power and incredible line and length. A long and cool fermentation allows for the retention of the delicate aromatics of jasmine and blossoms, in-turn highlighting the inherent Riesling citrus characteristics. With that combination of sugar and acidity, this wine is destined to age for a decade at least—if you've got the patience for it!”
~ Sam Berketa, Head Winemaker

Name	Vintage
X	2024
Variety	Region
Off-Dry Riesling	Adelaide Hills

Nose

Jasmine, grapefruit, lime blossom.

Palate

An initial burst of citrus fruit and mineral texture, with generosity gifted by the slight sweetness. Then the tight acid line kicks in and it's intertwined so seamlessly to balance out the residual sugar and giving incredible length to the palate.

Pair

Scallops in butter or rice paper rolls.

Winemaking

Harvested in the early morning. Gently pressed to stainless steel. Settled overnight and racked cleanly to stainless. Wild fermented at 11 degrees for 2 months. Stopped at the desired balance between sugar and acidity. No MLF.

Vineyard

Brackenwood Vineyard. 380m - 400m with WSW aspect. Ironstone and quartz gravel in the loam topsoil over heavier clay subsoil. VSP spur pruned with bunch and shoot thinning applied. Organically managed.

Alcohol	Acidity
11.5%	7.4g/L

pH	Cellaring
2.92	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