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### Style

Fermented on skins for 5 days to extract aromatic components from the skins then saignee'd off and stopped at 6% abv. Filtered and bottled with a natural spritz.

|                   |                |
|-------------------|----------------|
| <b>Name</b>       | <b>Variety</b> |
| X Single Vineyard | Moscato        |
| <b>Vintage</b>    | <b>Region</b>  |
| 2022              | Adelaide Hills |

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### Vineyard

Amadio Vineyards, Adelaide Hills.

### Elevation/aspect

Amadio 300m E aspect

### Soil

Medium grained alluvial sandy loam topsoil over schist bedrock.

### Management

Spur pruned on a VSP trellis with a permanent cordon. Multiple lifting wires and some shoot thinning applied. Conventionally farmed with drip irrigation.

### Fermentation

Machine harvested in the early morning, destemmed with as many whole berries remaining as possible. Fermented using native yeast on skins for 5 days then pressed to tank and fermented until about 6% alcohol.

### Maturation

Stainless steel for 2 months.

### Nose

Tutti frutti, bubblegum and a whiff of gunsmoke.

### Palate

Soft, generous and utterly smooth - the sweetness is refreshingly balanced by a soft acid and a little tingle.

### Pair

Curried egg sambos, sunshine and afternoon picnics.



|                   |                |
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**Closure**  
Amadio Vineyards, Adelaide Hills.

**Winemaker**  
Sam Berketa

**Winemaker's Quote**  
"Here's a wine I've been wanting to craft for a little while now. There's something delightful in starting a party with a bottle of Moscato - it gets smiles on dials and happy, bubbly moods follow. Still true to AB&D style we gave it a little bit of skin fermentation and used the gentle acidity to balance the luxurious sweetness. It's a little liquified ray of sunshine - perfect for sharing with mates over plates, it's my fling for this spring for sure!"

Fun, easy to drink and just downright delicious - Moscato gets a bad rap for being a sweet little thing, but we adore a good Moscato. The perfect aperitif before any meal or great as a cleansing finish at the end."

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**Story**  
X. The undefined variable in an equation. Every vintage, there's a number of parcels and batches that are distinct and striking, and it would be criminal to let them fade away unnoticed, so we dedicated a letter to document our experiences, explorations and experiments. They are the smallest of small batches, so snap it up quick and see what excites us.

|                |                  |
|----------------|------------------|
| <b>Alcohol</b> | <b>Acidity</b>   |
| 6%             | 6g/L             |
| <b>pH</b>      | <b>Cellaring</b> |
| 3.6            | 10 Years         |
| <b>Acidity</b> |                  |
| 6g/L           |                  |

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.