



Name	Variety
Very Special	Riesling
Vintage	Region
2022	Adelaide Hills

Nose

White flowers, citrus zest and crabapples.

Palate

It bursts with generous flavour immediately that tightens towards a linear finish, with structure and acidity intertwined in a sweet, harmonious embrace.

Pair

Choo Chee prawn curry and fish n chips.

Style

Selectively harvested, pressed gently to tank for overnight settling. Racked to tank and cooled to 10 degrees for fermentation. Wild fermented for 3 months until reaching the desired sugar/acid balance before being arrested via chilling and a sulfur addition. Aged on lees in tank for a month before being bottled.

"Riesling never fails to bring a smile to my face, bringing me sweet joy even when I'm sour. In 2022 we picked from two different vineyards in the Adelaide Hills - Brackenwood vineyard lends its usual tightness and zest to the blend, with a slightly riper component laced with botrytis fleshing out the palate a bit more. As a result, we've toned down the sweetness this year yet the added fruit weight yields an extra dimension."

Alcohol	Residual Sugar
11.4%	10.5
pH	SO2
3.01	38/99
Acidity	Cellaring
6.9g/L	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.

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