



“Our Wendys make a pretty pair, sourced from the same vineyard in Adelaide Hills. Initially shy Chardonnay opens up to reveal a lovely bouquet of white flowers and fresh orchard fruits. Gentle pressing and predominant fermentation in old French hogsheads (barring 10% that was fermented in new Austrian oak) provides structure and length without imparting much oak flavour at all. Whiling away the months in barrels on lees, we let a couple undergo MLF to blunt the razor sharp acidity just a little. A wine that will benefit from time, yet drinks refreshingly already in the promised summer sun.”

~ Sam Berketa, Head Winemaker

Name	Vintage
Wendy	2023
Variety	Region
Chardonnay	Adelaide Hills

Nose

White flowers, orchard fruit and nut-embedded nougat.

Palate

Tight and shy, but with a bit of warmth and time in the glass this wine really opens up like a petal in bloom. Racey acidity gives way to fleshy fruit wrapped around a mineral core of saline texture.

Pair

Oven baked white fish or roasted cauliflower.

Winemaking

Picked in the early morning. Pressed cold and settled overnight. Racked with some fluffy lees to barrel. 10% new Austrian oak. Naturally fermented in barrel, partial MLF. Matured for 5 months on lees.

Vineyard

Paracombe Vineyards, Paracombe, Adelaide Hills. I10V1 clone planted on own roots. 410m-420m elevation, N aspect. Loam with ironstone gravel over quartz. VSP Spur pruned with foliage wires.

Alcohol	Acidity
13%	7.1g/L
pH	Cellaring
3.23	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