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“Notoriously fickle, Pinot Noir plays the game differently to many well-loved grape varieties. A ‘sense of place’ is clearly declared, and winemaking techniques speak loudly in the flavour profile. Here, whole bunch fermentation highlights an earthy, spice-driven palate. After a short cold soak, extended maceration post-fermentation gives structure and grounds the pretty strawberry and forest fruit flavours that dominate the nose. It’s the lighter end of the Pinot spectrum, yet don’t be fooled — plenty of body lies beneath a cellophane exterior.”

~ Sam Berketa, Head Winemaker

<b>Name</b>	<b>Vintage</b>
Wendy	2023
<b>Variety</b>	<b>Region</b>
Pinot Noir	Adelaide Hills

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#### **Nose**

Strawberries, delicate spice and savoury earth.

#### **Palate**

Spiced fruit delicately dances across the palate on a zippy line of acidity, tapping out fancy phenolics that provide more depth to its translucent appearance.

#### **Pair**

BBQ Quail or a mushroom pate.

#### **Winemaking**

Handpicked, 20% whole bunches. Gently hand plunged twice daily. 3 weeks total on skins. Naturally fermented, spontaneous MLF. Matured in old puncheons for 5 months on lees.

#### **Vineyard**

"Paracombe Vineyards, Paracombe, Adelaide Hills. MV6/D5V12 clones planted on own roots. 410m-420m elevation, N aspect. Loam with ironstone gravel over quartz. VSP Spur pruned with foliage wires.

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<b>Alcohol</b>	<b>Acidity</b>
12.6%	6.1g/L
<b>pH</b>	<b>Cellaring</b>
3.74	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