



Name	Vintage
X	2023
Variety	Region
Grenache	McLaren Vale

Nose

Raspberry liquorice, exotic spice and creaming soda.

Palate

Soft and supple, the juicy fruit is backed up with loads of spice and playful structure.

Pair

Beef carpaccio or grilled eggplants.

Winemaking

Handpicked. 100% whole bunch fermentation. 7 days on skins. Gently pressed to finish fermentation in stainless. Matured in old barriques for 9 months.

Vineyard

Zerella Vineyards, Whites Valley, McLaren Vale. Unknown clone planted on own roots in the '90s. 70m - 80m elevation, N aspect. Brown clay mix with sand and gravel. Spur pruned, fruiting wires and thinning applied. Sustainably managed.

Grenache has always been a favourite here at Alpha Box and Dice. This was a little parcel of special fruit that we fermented as 100% whole bunches, promoting the spicier elements we tasted in the latent grape. The result was a wine that we thought was so unique, we wanted to keep it isolated as it's own distinct bottling. The Grenache for this is sourced from the clay-rich soils of the Sellicks foothills, lending itself to a wine that has more depth and concentration to it than some of the prettier profiles of McLaren Vale.

~ Sam Berketa, Head Winemaker

Alcohol	Acidity
14.5%	4.9g/L
pH	Cellaring
3.67	5 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