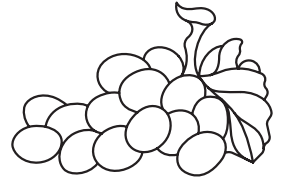


# ALPHA BOX & DICE



NAME	<i>SIREN</i>
VINTAGE	<i>2021</i>
VARIETY	<i>FIANO</i>
REGION	<i>LANGHORNE CREEK</i>



STYLE	Machine harvested in the coolest part of night, basket pressed and settled for 24 hrs. The batch was split to ferment half in old barrels and half in stainless steel. Fermented until dry with wild yeasts, with the barrel component undergoing spontaneous MLF. The tank was topped up with some of the barrels with a couple remaining to build texture. Aged for 6 months in stainless with a month in bottle prior to release.
CELLARING	10 years
NUMBERS	ALCOHOL: 11.8% pH: 3.16 RESIDUAL SUGAR: 0.7g/L TOTAL ACIDITY: 6.32g/L SO2 FREE / TOTAL: 38/58
WINEMAKER	Sam Berketa

VINEYARD	Kimbolton Vineyards, Langhorne Creek.
PICK DATE	02/03/21
ELEVATION / ASPECT	30m elevation, on flat ground with no aspect.
SOIL	Red sandy loam over a deep calcareous base.
MANGAMENT	VSP Spur pruned vines on a permanent cordon with lifting wires and drip irrigation. Shoot thinned to promote quality. Conventionally farmed with minimal inputs.
FERMENTATION	Machine harvested in the coolest part of night, basket pressed and settled for 24 hrs. 50% fermented in stainless steel, 50% fermented in seasoned barriques, all with wild yeast and allowed to ferment dry.
MATURATION	Barrel components allowed to go through spontaneous MLF then blended into the tank to get it off ullage with two barrels kept to age separately. Total ageing for 6 months.
CLOSURE	BVS Screw cap
NOSE	White flowers, grapefruit and white peaches, honey, brioche and chalk.
TASTES LIKE	Lively acid that's zesty and fresh, supporting the citrus elements. A mineral edge that softens into gentle honeyed tones yet remains bright and enticing.
PAIR	Fisherman's basket with plenty of hot chips or a smelly oozy cheese.