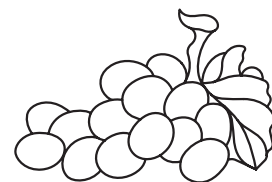


ALPHA BOX & DICE



NAME	<i>VERY SPECIAL</i>
VINTAGE	<i>2021</i>
VARIETY	<i>RIESLING</i>
REGION	<i>ADELAIDE HILLS</i>



NOSE	Jasmine, spring flowers, lemon sherbert, kaffir lime leaf, grapefruit pith.
PALATE	Razor-like acidity that cleaves the palate yet is softened by a hint of residual sweetness that only shows itself through blunting the sharpness of the acidity. Tightly wound yet generous on the palate.
PAIR	Fried chicken and chips, Tempura veg or just drink it the morning after a big night - it'll fix your aching head and heart.
CELLAR	Up to 15 years.
NUMBERS	ALCOHOL: 11.0% pH: 2.97 RESIDUAL SUGAR: 14.9g/L TOTAL ACIDITY: 7.54g/L SO2 Free/Total (ppm): 64/131

VINEYARD	Brackenwood Vineyard, Hope Forest, Adelaide Hills.
PICK DATE / BOTTLE DATE	12/03/21 13/09/21
ELEVATION / ASPECT	Elevation: 380m - 400m, West-South-Western facing aspect.
SOIL	Ironstone and quartz gravel in the loam topsoil, over heavier clay subsoil.
MANAGEMENT	Biodynamic/organically managed. VSP spur pruned on a permanent cordon with lifting wires, drip irrigated and netted.
FERMENTATION	Machine harvested in the cool of morning, pressed to tank and settled for 24 hours, then racked with light solids only. Fermented with native yeasts at 11 degrees for 3 months. Stopped with 14g/l residual sugar remaining.
MATURATION	Aged in stainless steel for 6 months on full lees.
STYLE	Machine harvested in the cool of morning, pressed to tank and settled for 24 hours, then racked with light solids only. Fermented with native yeasts at 11 degrees for 3 months then stopped by chilling and sulfur addition with roughly 14g/l residual sugar remaining. Aged on lees at 0 degrees for 3 more months.
CLOSURE	Composite cork (Vinc)
WINEMAKER	Sam Berketa