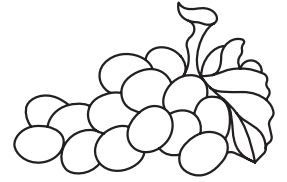


ALPHA BOX & DICE



You don't just do a 'half mullet' - you have to be all in. The mullet, much like skin contact white wines, has been around for millenia. Things never go out of fashion, they just get re-discovered... it's a cycle, see?

NAME	GOLDEN MULLET FURY
VINTAGE	2016
VARIETY	SEMILLON: 66% VIOGNIER: 34%
REGION	MCLAREN VALE



LOOKS LIKE	Comte cheese.
SMELLS LIKE	Marzipan, praline, nougat, butterscotch, dried herbs and dried apricots.
TASTES LIKE	Cashews, salted caramel, savoury spice, dirty Martini.
DRINK WITH	Antipasto plate, Japanese food, white anchovies, sardines and sharp hard cheeses.
CELLAR FOR	Up to 10 years.
NUMBERS	ALCOHOL: 12.7% pH: 3.61 RESIDUAL SUGAR: 2.0g/L TOTAL ACIDITY: 4.9g/L
VINEYARD	Connor's Farm Vineyard, Tatachilla.
SOIL	Brown clay-loam over limestone.
FERMENTATION	Machine picked, co-fermented, crushed, destemmed, wild fermentation on skins for 10 days, spontaneous malolactic fermentation.
MATURATION	18 months in old and reworked oak and one brand new barrel. Partial ageing under flor for a small portion.
STYLE	Skin fermented textural white. The 2016 takes a few more cues from the French whites wines made in the Jura region, crossed with the light impact of skin contact of the Friuli Collio subregion. One of the most interesting flavour components of McLaren Vale whites is the influence of the sea in giving the salty, briney characters and this version of the GMF has been made embracing that feature of our beautiful region.