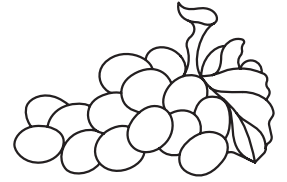


# ALPHA BOX & DICE



NAME	GOLDEN MULLET FURY
VINTAGE	2017
VARIETY	SEMILLON: 70% VIOGNIER: 30%
REGION	MCLAREN VALE



LOOKS LIKE	Blonde.
SMELLS LIKE	Fresh hay, orange marmalade, marzipan and Jalepeno poppers.
TASTES LIKE	Rich, full-bodied texture, almond and vanilla savoury notes with a gentle acidity.
DRINK WITH	Pork belly, salmon fillets (skin on), poultry.
CELLAR FOR	Up to 10 years.
NUMBERS	ALCOHOL: 12.46% pH: 3.53 RESIDUAL SUGAR: 2.1g/L TOTAL ACIDITY: 4.9g/L
VINEYARD	Connor's Farm Vineyard, Tatchilla.
SOIL	Brown clay-loam over limestone.
FERMENTATION	Machine picked, co-fermented, crushed, destemmed, wild fermentation on skins for three weeks, spontaneous malolactic fermentation.
MATURATION	Nine months in reconditioned botti, nine months in a mix of reconditioned and old barriques.
STYLE	With Jura inspired wines (such as those aged under a natural flor without being fortified) becoming popular of late, we allowed the natural flor to develop on the wines, however, we also top these wines to maintain freshness. The result is a bold, rich, textural white wine that has creamy, savoury aromas and flavours, whilst still maintaining the semblance of a white wine.

*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?*