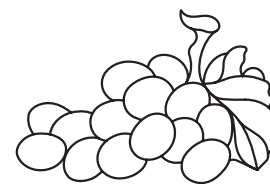


ALPHA BOX & DICE



NAME	<i>GOLDEN MULLET FURY</i>
VINTAGE	<i>2018</i>
VARIETY	<i>SEMILLON</i>
REGION	<i>ADELAIDE HILLS</i>



NOSE	Dried hay, almond butter, nectarines, curry leaf.
PALATE	Saline, spicy, buttered chestnuts, bright acidity and a smooth, round mouthfeel.
PAIR	Pork belly, spicy dishes and rich fish.
CELLAR	Up to 10 years.
NUMBERS	ALCOHOL: 14.3% pH: 3.44 RESIDUAL SUGAR: 2.1g/L TOTAL ACIDITY: 5.7g/L SO2 FREE/TOTAL: 30/117 ppm
STYLE	The influence for the G.M.F. is drawn from the weirdest and most wonderful "white" wines throughout the world. From the realms of eastern Europe, we take the technique of fermentation on skins, whilst from the Jura we allow a natural flor to develop on the wines. 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.

VINEYARD	Top block, Magpie Springs Vineyard from Hope Forest, Adelaide Hills.
ELEVATION / ASPECT	Elevation: 350m, slight North-Eastern aspect.
SOIL	Orange/yellow gravelly clay-loam over sandstone.
MANAGEMENT	Spur pruned VSP trellis system, with an extra cane tied on to catch wire. North-Eastern to South-Western row orientation. Organically managed with drip irrigation.
FERMENTATION	Handpicked, destemmed and plunged by hand, fermented until dry using native yeast. 3 weeks total skin maceration.
MATURATION	12 months maturation in hogsheads and barrique on full lees, further 12 months in foudre (12% in new French oak).
CLOSURE	DIAM
WINEMAKER	Sam Berketa