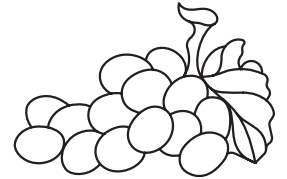


ALPHA BOX & DICE



NAME	Ö
VINTAGE	2019
VARIETY	GRUNER VELTLINER
REGION	ADELAIDE HILLS



NOSE	White stonefruit, brioche, white pepper, dried herbs and hazelnut praline on the finish.
PALATE	Racy acidity, zesty flavours up front with a generous amount of texture and structure that carries through to the finish.
PAIR	Pork belly, kingfish, Thai green curry and laksa.
CELLAR	Up to 7 years.
NUMBERS	ALCOHOL: 12.6% pH: 3.22 RESIDUAL SUGAR: 3.0g/L TOTAL ACIDITY: 7.1g/L SO2 Free / Total (ppm): 31/117
STYLE	Personally, the most intriguing Austrian Gruner Veltliners are the barrel fermented styles. They are rich, yet still retain a delicate nature and are so textural and mineral on the palate you can taste the stones and bare bones of the vineyards! The Ö style lines up closest to the Smaragd wines of the Wachau - those exceeding 12.5% abv - making for a more thought-provoking style of Gruner Veltliner than often seen throughout Australia.

VINEYARD	Springhill Vineyard, Macclesfield; planted in own roots in 2012. IBY Clone planted on own roots in 2012.
PICK DATE / BOTTLE DATE	01/03/19 27/03/20
ELEVATION / ASPECT	Elevation 340m-350m, Western aspect.
SOIL	Grey clay-loam with ironstone gravel over red clay base.
MANAGEMENT	Spur pruned, VSP, permanent cordon with multiple lifting wires. Bunch thinned and shoot trimmed. Conventionally farmed with drip irrigation.
FERMENTATION	Picked in the cool of night, 18hrs of cold maceration on skins, pressed to tank racked to Foudre with full solids included. Wild fermentation in Foudre until dry, full malolactic fermentation.
MATURATION	Eight months on lees, 12 months total in barrique and cask. Three months of bottle ageing prior to release.
CLOSURE	Composite cork.
WINEMAKER	Sam Berketa