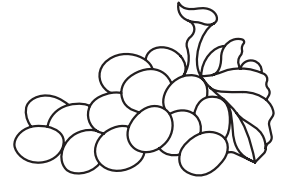


# ALPHA BOX & DICE



*A celebration of all things femininity, equality and social justice – Pink Matter is a salute to strong female influences everywhere and a move towards a more inclusive, equal and cohesive society. A marriage between red and white – a unique compromise. A trailblazer towards a new, pink future.*

NAME	<i>PINK MATTERS</i>
VINTAGE	<i>2018</i>
VARIETY	<i>ROSE</i>
REGION	<i>MCLAREN VALE</i>



LOOKS LIKE	Bronzer.
SMELLS LIKE	Apple blossom, cherries, flowers, Amaro Montenegro, strawberries and beeswax.
TASTES LIKE	Fresh acidity, creaminess across the palate, very textural.
DRINK WITH	Antipato, cured meats, fresh seafood, shared plates and tapas.
CELLAR FOR	Up to 10 years.
NUMBERS	ALCOHOL: 12.8% pH: 3.34 Residual Sugar: 1g/L Total Acidity: 5.5g/L
VINEYARD	CHARDONNAY: Two vineyards in Blewitt Springs and Willunga. RIESLING: Willunga GRENACHE: Whites Valley
SOIL	CHARDONNAY, RIESLING: Blewitt springs is sand over limestone; Willunga on heavier clay loam. GRENACHE: Urrbrae loam of Whites Valley.
FERMENTATION	Oxidatively handled, pressed and fermented with no sulphur to dryness; inoculated with a neutral yeast.
MATURATION	1kL spent one week on unpressed Grenache skins, then in tank for four months on lees.
STYLE	Think of the process as being like hot water steeping on tea: the extraction of colour occurs initially and if left too long you'll also pick up some astringent tannins from the tea leaves. Similarly, the wine picks up some deep pink hues that gets diluted to light rose gold when we blend it back into the full volume, and gets a little bit of tannin that broadens out the textural component of the wine.