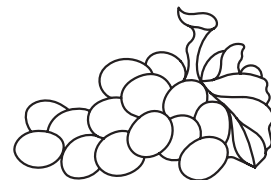


# ALPHA BOX & DICE



NAME	PINK MATTERS
VINTAGE	2019
VARIETY	ROSE
REGION	MCLAREN VALE



LOOKS LIKE	Bronzer.
SMELLS LIKE	Apple, honeysuckle, crushed herbs and pepper spice.
TASTES LIKE	Crisp, refreshing acid with textural palate that demands another sip.
DRINK WITH	Antipato, cured meats, fresh seafood, shared plates and tapas.
CELLAR FOR	Up to 5 years.
NUMBERS	ALCOHOL: 12.8% pH: 3.34 Residual Sugar: 1g/L Total Acidity: 5.5g/L
VINEYARD	CHARDONNAY: Blewitt Springs RIESLING: Willunga
SOIL	CHARDONNAY, RIESLING: Blewitt springs is sand over limestone; Willunga on heavier clay loam.
FERMENTATION	Oxidatively handled, medium pressed and clean juice racked off, Inoculated with neutral yeast, fermented until dry.
MATURATION	Blended then aged for 7 months on full lees. 15% blend passed over Grenache and Aglianico, left to steep for 5 days each.
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.

*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.*