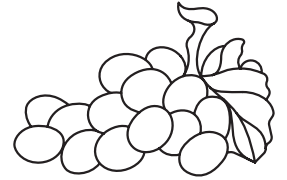


ALPHA BOX & DICE



NAME	UNCLE
VINTAGE	2018
VARIETY	SAUVIGNON BLANC
REGION	ADELAIDE HILLS



LOOKS LIKE	Pale, pale grass.
SMELLS LIKE	Grapefruit pith and gooseberries, fresh hops and passionfruit.
TASTES LIKE	Lean, tight and super fresh. Crunchy apple acidity, soursobs and gooseberries.
DRINK WITH	Oysters, crabs, shellfish and sunshine.
CELLAR FOR	Up to 5 years.
NUMBERS	ALCOHOL: 11.35% pH: 3.14 Residual Sugar: 1.6g/L Total Acidity: 6.86g/L
VINEYARD	Schoenthal Vineyard, Lobethal.
SOIL	Clay-loam over weathered schist.
FERMENTATION	Machine picked, destemmed, oxidatively handled, medium pressing cycle, inoculated with neutral yeast; fermented until dry.
MATURATION	Eight months on lees in tank.
STYLE	For Uncle, the plan was to make it as tight, crisp and zingy as possible, embracing herbaceous characters and natural acidity. The result is skin and bones - tight, lean and crisp, creating a refreshing wine that is more reminiscent of Riesling than a classic Adelaide Hills Sauvy B.

Sauv Blanc, we're so over it that we're into it again. When did it become uncool to drink Sauvy B? We don't remember, probably because we're still drinking it. Like that awkward, austere uncle that you only see when you're dragged along to those unavoidable family outlings, Sauv's always been there.