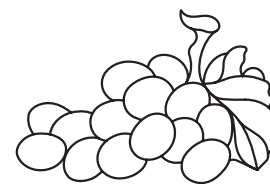


# ALPHA BOX & DICE



NAME	VERY SPECIAL
VINTAGE	2019
VARIETY	RIESLING
REGION	ADELAIDE HILLS



VINEYARD	Brackenwood Vineyard, Hope Forest, Adelaide Hills. Grafted from Cabernet Sauvignon in the 1990s to Riesling. Clone is the small bunch Geisenheim 198.
PICK DATE / BOTTLE DATE	12/03/19 28/02/20
ELEVATION / ASPECT	Elevation: 380m - 400m, West-South-Western facing aspect.
SOIL	Ironstone and quartz gravel in the loam topsoil, over heavier clay subsoil.
MANAGEMENT	Biodynamic/organically managed. VSP spur pruned on a permanent cordon with lifting wires, drip irrigated and netted.
FERMENTATION	Handpicked with low level of botrytis, pressed to tank and floated to remove most solids. Fermented with native yeasts at 11 degrees for two months. Stopped with 15g/l residual sugar remaining.
MATURATION	Matured in cask/foudre for 10 months. Three months of bottle ageing prior to release.
CLOSURE	Composite cork (Vinc)
WINEMAKER	Sam Berketa

NOSE	Kaffir lime leaves, lemon blossoms and grapefruit pith with some zesty herbal notes poking through.
PALATE	Refreshing and linear acidity that drives through the palate, which is slightly softened at the end by the residual sugar content. Lemon curd and floral notes.
PAIR	Pub grub! Think chicken schnitzels, fish and chips or salt and pepper squid.
CELLAR	Up to 15 years.
NUMBERS	ALCOHOL: 10.5% pH: 3.0 RESIDUAL SUGAR: 15.6g/L TOTAL ACIDITY: 6.6g/L SO2 Free/Total (ppm): 29/114
STYLE	This is the first Riesling I've made that fulfills what I deem a great Riesling should be - fresh and lively with a sweet, softer side. A long, steady and cool fermentation is used, mimicking the chilling Autumn weather of Germany as it really lets the yeast build body and texture and pack as much flavour and complexity into the wine as possible.