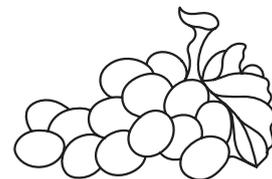


ALPHA BOX & DICE



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| NAME | <i>GOLDEN MULLET FURY</i> |
| VINTAGE | <i>2019</i> |
| VARIETY | <i>SEMILLON/RIESLING</i> |
| REGION | <i>ADELAIDE HILLS</i> |



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| NOSE | Preserved lemon, curry leaf, nectarines, hint of marmalade. |
| PALATE | Racey acidity with chalky tannins and a real mouthwatering finish. Refreshing yet textural. |
| PAIR | Moroccan chicken, seafood and blue cheese. |
| CELLAR | Up to 10 years. |
| NUMBERS | ALCOHOL: 12.2% pH: 3.25 RESIDUAL SUGAR: 2.0g/L TOTAL ACIDITY: 6.25g/L SO2 FREE/TOTAL: 24/138 ppm |
| STYLE | The GMF is our ever evolving white-ish wine. We wanted to push the boundaries on the expectations of what this wine could do, so we blended an early picked Semillon for freshness, with Riesling berries for Botrytis, adding trademark acidity and an oily texture. The result is a wine that has a more chalky feel to the tannin and the way it dances across the palate, but still delivers plenty of flavour with its fusion of freshness, flavour and intrigue. |

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| VINEYARD | Semillon comes from Magpie Springs Vineyard and the Riesling from Brackenwood Vineyards, both in Hope Forest, Adelaide Hills. |
| ELEVATION / ASPECT | Semillon - Elevation: 350m, slight North-East aspect / Riesling - Elevation: 380m - 400m, WSW facing aspect. |
| SOIL | Semillon - Orange/yellow gravelly clay-loam over sandstone // Riesling - loam topsoil shot through with ironstone and quartz gravel over heavier clay subsoil. |
| MANAGEMENT | Both vineyards are spur pruned with a VSP trellis system, and Semillon has an extra cane tied on to the catch wire. Both vineyards are organically managed. |
| FERMENTATION | Semillon - Handpicked, destemmed and plunged by hand, fermented until dry using native yeast. 3 weeks total skin maceration. // Riesling - picked with >65% Botrytis affected grapes, pressed for 3 hours long and slow, wild fermented for 4 months in old barrels until dry, spontaneously going through full MLF. |
| MATURATION | Semillon spent 12 months in barrique on full lees, Riesling spent 12 months in old oak then blended together for a further 12 months maturation in foudre. |
| CLOSURE | Composite Cork |
| WINEMAKER | Sam Berketa |