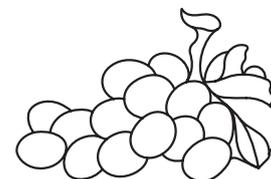


ALPHA BOX & DICE



NAME	<i>GOLDEN MULLET FURY</i>
VINTAGE	<i>2020</i>
VARIETY	<i>SEMILLON / MUSCAT / RIESLING</i>
REGION	<i>ADELAIDE HILLS / MCLAREN VALE</i>



NOSE	Guava, beeswax, preserved lemons and curry leaf.
PALATE	Lively and energetic with a burst of tangy fruits that settles into a more waxy and saline feel, melding with the chalky tannins into a mouthwatering finish.
PAIR	Crispy pork belly, spicy Thai red curry with vegetables and any Springtime fried food.
CELLAR	15 years.
NUMBERS	ALCOHOL: 12.4% pH: 3.40 RESIDUAL SUGAR: 1.8g/L TOTAL ACIDITY: 6.49g/L SO2 FREE/TOTAL: 11/66 ppm
STYLE	At the heart of the Golden Mullet Fury label is the notion that fashions are cyclical, and we've come full circle with the 2020 release. Revisiting the idea that white blends are amazing, we've thrown Semillon, Muscat and Riesling all in together to craft a wine that's bursting with fruit, structurally playful and intriguingly complex.

VINEYARD	Semillon - Magpie Springs, Adelaide Hills // Muscat - Doole California Rd Vineyard, McLaren Vale // Riesling - Brackenwood Vineyard, Adelaide Hills
ELEVATION / ASPECT	Semillon - Elevation: 350m, slight NE aspect // Muscat - 70m to 80m with an NE aspect // Riesling - Elevation: 380m - 400m, WSW facing aspect.
SOIL	Semillon - Orange/yellow gravelly clay-loam over sandstone // Muscat - Thin layer of sandy loam then clay over Limestone // Riesling - loam topsoil shot through with ironstone and quartz gravel over heavier clay subsoil.
MANAGEMENT	All vineyards are spur pruned with a VSP trellis system and are organically managed.
FERMENTATION	Semillon - Handpicked, destemmed and plunged by hand, fermented until dry using native yeast. 3 weeks total skin maceration. / Muscat - 60% whole bunch fermentation with the remainder crushed on top, 3 weeks fermenting on skins until dry / 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 9 months in a large cask, and Muscat spent 9 months in barrique on full lees. They were then racked and swapped over, with Semillon in barrique and Muscat in cask for another 9 months. Riesling spent 20 months in old oak. Blended before bottling.
CLOSURE	DIAM
WINEMAKER	Sam Berketa