



Name Yolk	Vintage 2019
Variety Semillon	Region Adelaide Hills

Nose
Dried apricots, nougat and baking spices.

Palate
Rich and grippy, with poised acidity complementing dried fruit and layered spice. An intense, structured finish with a lingering presence.

Pair
Hard cheese or crispy roasted pork belly.

Winemaking
Hand-picked, ~20% botrytis-affected. Destemmed into a closed fermenter, topped with pressings from the same batch. Extended maceration, 300 days. Basket-pressed; 48 months in seasoned barrique. Sulphur added only at transfer and prior to bottling.

Vineyard
Magpie Springs Vineyard, Hope Forest. Unknown clone planted on own roots in the late 1990s, 350 m elevation, north-easterly aspect. Orange-yellow gravelly clay-loam over sandstone. VSP spur-pruned with an extra cane laid over. Managed with organic principles.

"Our most interesting wine at Alpha Box & Dice. Semillon sourced from one of the oldest plantings in the Adelaide Hills, fermented and macerated on skins for 300 days, then hand-pressed and aged in barriques for four years, followed by another year in bottle. After so much time locked away, it's a little shy upon first opening, but with some time to breathe, it opens into a complex and intriguing wine with all the feeling of a structured red, yet it's something else entirely."
~ Sam Berketa, Head Winemaker

Alcohol 13.9%	Acidity 6.72g/L
pH 3.44	Cellaring 5 Years

BODY



SWEETNESS



ACIDITY



TANNIN

