



“For all of my love of the Mediterranean varieties, I still have such affection for Chardonnay. The fruit for our top white wine is sourced from a vineyard high up in the Adelaide Hills, where the long, cool season allows the grape to ripen slowly and develop such lovely intense and complex flavours. Made with only a kiss of new French oak, wild fermented and then aged for twelve months in barrel, the Corrugated Castle is generous, tight and balanced, the way good Chardonnay should be. And this is very, very good Chardonnay.”
~ Sam Berketa, Head Winemaker

Name	Vintage
Corrugated Castle	2024
Variety	Region
Chardonnay	Adelaide Hills

Nose
Golden orchard fruits, toasted nuts and melon.

Palate
Pure and mineral with a hit of salinity, it's initially opulent and round until it's cinched back in by a driving acid line that teeters between crisp apple and pithy citrus.

Pair
Buttery roast chicken with crispy golden potatoes.

Winemaking
Hand picked, whole bunch pressed. Settled overnight and racked dirty to barrel. Naturally fermented in French oak, 20% new. Partial spontaneous MLF. Matured on lees for 6 months then racked and returned to barrel for another 6 months.

Vineyard
Bonoposto Vineyard, Kenton Valley, Adelaide Hills B95 and B95 Chardonnay clones planted on own roots Elevation 470-510m, ENE aspect. Red-yellow clay loam over sandstone. VSP cane pruned with shoot and bunch thinning applied.

Alcohol 12.5%	Acidity 6.4g/L
pH 3.25	Cellaring 10 Years

Alpha Box & Dice would like to acknowledge the traditional custodians of the land on which we make our wines and respect their ongoing connection to land, culture and sea. We pay our respects to elders past, present and emerging.