



"The sweetheart of Beaujolais, Gamay, has a scandalous past. Famously shamed for being sub-par and outlawed from ancient Burgundy in the 1300s, the grape was pushed south. In the late 1980s, Gamay had a revival with the youthful nouveau style, until overproduction of awful examples managed to destroy the reputation for the next couple of decades. Despite this tumultuous past, Gamay is back. With a nod to nouveau and our hearts saying "do it like the cru", we've made a style that takes the best of both worlds, creating a delicious drink that's got layers and levels of complexity."

~ Sam Berketa, Head Winemaker

Name	Vintage
Ancient Youth	2025
Variety	Region
Gamay	Adelaide Hills

Nose
Cranberry, rhubarb and pomegranate.

Palate
Bunchy and brooding, the initial nose is dark red fruit with complex herbal tones, but on the palate it's all bright acidity and playful tannins, playing into the tart red spectrum of flavours.

Pair
Confit duck, roast turkey, or creamy soft cheese.

Winemaking
Handpicked, 70% destemmed, 30% wholebunch fermentation. Naturally fermented, on skins for 2 weeks. Gently plunged twice daily. Basket pressed and matured in seasoned barrique and puncheons for 6 months. Full and spontaneous MLF.

Vineyard
Paracombe Vineyards, Paracombe, Adelaide Hills Unknown clone planted on own roots 410m-420m elevation, NW aspect Loam with ironstone gravel over quartz VSP Spur pruned with foliage wires.

Alcohol 12.6%	Acidity 6.8g/L
pH 3.35	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.