



"Grüner Veltliner is a variety I fell in love with years ago. For me, it marries the texture of Chardonnay and precision of Riesling and ages far more gracefully than most white wines. The grapes are sourced from opposite ends of the Adelaide Hills, similar to its native Austria, with the Kenton Valley high-altitude vineyard providing tart acidity and a distinctive white pepper character. The Macclesfield vineyard gifts weight and flavours of quince and almond. Buy a box and drink some now, but set some aside for a couple of years to reap the rewards."

~ Sam Berketa, Head Winemaker

Name	Vintage
Obligato	2025
Variety	Region
Grüner Veltliner	Adelaide Hills

Nose
Nectarine, flint and white pepper.

Palate
Like biting into a fresh, crisp apple, the palate centres around a core of mouthwatering acidity, punctuated by elements of rich texture and minerality.

Pair
Sushi, sashimi or roasted cabbage.

Winemaking
Hand-picked, whole bunch pressed. Settled overnight and racked, taking light, fluffy lees. Naturally fermented in stainless steel, amphora and French oak. Spontaneous MLF. Matured on lees for 6 months.

Vineyard
Bonoposto Vineyard, Kenton Valley and Springhill Vineyard, Macclesfield, Adelaide Hills IBY clone on Merlot Rootstock grafted 2018 / IBY Clone on own roots planted 2012 460m - 475m elevation NE aspect / 340 -350m elevation W aspect light brown/red clay-loam over sandstone / Grey clay-loam with ironstone gravel over red clay base. Cane pruned, VSP with multiple lifting wires. Shoot and bunch thinning applied / Spur pruned, VSP with foliage wires. Shoot and bunch thinning applied.

Alcohol 12.0%	Acidity 6.2g/L
pH 3.02	Cellaring 15 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.