



Name
Siren

Vintage
2025

Variety
Fiano

Region
South Australia

Nose

Golden orchard fruits, dried summer grass and sea-spray.

Palate

Mouthwatering acidity precedes a generous, round palate, weighted with plenty of texture and phenolics that tie in with the driving acid line.

Pair

Fish and chips or salt-and-pepper eggplant.

Winemaking

Handpicked and whole-bunch pressed. Settled overnight and racked clean the following morning. Free run fermented in tank; pressings fermented in barrel. Wild fermented with 100% wild MLF. Matured in tank and barrel for six months before being blended and aged for another two months in tank.

Vineyard

Henosh Vineyard, Adelaide Plains – Unknown clone on own roots (2023); 20 m elevation, no aspect; deep red sandy loam; VSP cane pruned.

"Originating from the warm climates of southern Italy, Fiano loves the sun-soaked shores of South Australia, retaining zippy acidity and displaying fresh orchard-fruit flavours like golden apples and sweet peaches. Mainly fermented in tank, we separated the pressings into barrel to help soften the harsher phenolics during the maturation process. It's the perfect partner for some salty fish and chips down by the beach as you watch the fading sun set the sky on fire."

~ Sam Berkea, Head Winemaker

Alcohol 12.7%	Acidity 6.3g/L
pH 3.01	Cellaring 5 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.