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| <b>Name</b>    | <b>Vintage</b> |
| X              | 2025           |
| <b>Variety</b> | <b>Region</b>  |
| Pecorino       | Adelaide Hills |

#### Nose

Golden fruit, almond and mountain herbs.

#### Palate

Intensely flavoured and drenched in rich orchard fruits, the acidity maintains a pathway through the medium to full palate weight here.

#### Pair

Barbecued prawns or cacio e pepe pasta.

#### Winemaking

Harvested in the morning. Destemmed and gently pressed with the free-run portion to stainless and pressings to amphora. Settled overnight and racked clean the next morning. Naturally fermented until dry. Pressings matured in Amphora for 3 months on lees/ free-run matured in barrel for 3 months. Blended together in stainless for two months prior to bottling. 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.

“Pecorino grapes were supposedly named after the sheep that found the grapes super tasty, and I can agree! The name itself is derived from the Italian word for ‘sheep’, which is why there’s a cheese of the same name. This is our first foray with Pecorino, very apt for our X range. Expect a medium-to-full-bodied beauty, plenty of fruit weight aided by full MLF and balanced by shapely acidity. Fermented in a mix of stainless steel for freshness and old barrels for complexity, it’s a food-friendly drop begging for seafood or light and cheesy pasta.”  
~ **Sam Berketa, Head Winemaker**

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|-------------------------|-----------------------------|
| <b>Alcohol</b><br>12.6% | <b>Acidity</b><br>6.4g/L    |
| <b>pH</b><br>3.55       | <b>Cellaring</b><br>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.