



"A variety that's fast cementing its new home here in South Australia, I've taken to describing Picpoul as our 'warm-climate Riesling'. It's got all that lovely acidity coupled with a gentle weight and a cheeky minerality, yet it crops heavily and can withstand the harsh sun and hot conditions our regions throw at it. Originally from the south of France, we picked ours from the region just past McLaren Vale. This wine is just begging for a seafood pairing, flaunting all that lemony minerality to bring out the best in the seafood."

~ Sam Berkea, Head Winemaker

<b>Name</b>	<b>Vintage</b>
X	2025
<b>Variety</b>	<b>Region</b>
Picpoul	Fleurieu

**Nose**  
Lemon, oyster-shell and green apples.

**Palate**  
A zingy little acidity on this one, and it's tightly wound. A touch of textural phenolics provides grounding and a complexing angle to the wine.

**Pair**  
Oysters or creamy soft cheese.

**Winemaking**  
Harvested in the morning. Destemmed and gently pressed with the free-run portion to stainless steel and pressings to barrel. Settled overnight and racked clean the next morning. Naturally fermented until dry. Pressings matured in barrel for 6 months on lees. Partial and spontaneous MLF.

**Vineyard**  
Vasarelli Vineyard, Finniss, Fleurieu SA 100% Picpoul, grafted 2022. 10m elevation, flat, no aspect. Grey sand over structured clay. VSP spur pruned to a permanent cordon.

<b>Alcohol</b> 12.6%	<b>Acidity</b> 7.6g/L
<b>pH</b> 3.02	<b>Cellaring</b> 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.