ALPHA BOX & DICE @ALPHABOXDICE



"A bright and crunchy acidity that's just like biting into a crisp, tart apple. It has a touch of texture that makes it the perfect partner to any platter, and the all-important colour — just that hint of salmon. Sourced from a beautiful vineyard in McLaren Vale and harvested exclusively for use as a rosé, we treat this wine like any other premium white we receive. A little barrel fermentation for that aforementioned texture that really elevates it into top-tier status. Highly recommended for lazy afternoons in the sunshine.

~ Sam Berkea, Head Winemaker

Name Vintage X 2025

Variety Region
Grenache Rosé McLaren Vale

Nose

Cherry blossom, red apples and wild strawberries.

Palate

Chalky and racey, it's a super light and elegant rosé, driven by the vibrant acidity, finishing with a hint of texture, grounding the wines ethereal nature.

Pair

Chili prawn pasta or a pear and walnut salad.

Winemaking

Selectively harvested in the early morning, Directly pressed to minimise time on skins. Racked clean to stainless steel and barrel. Naturally fermented until dry. Matured on lees for 4 months. No MLF.

Vineyard

Yinmore Vineyard, McLaren Vale. Grenache on own roots. 180 - 200m elevation. Deep red alluvial soils over sandstone. VSP spur pruned on permanent cordon. Shoot and bunch thinning applied.

Alcohol	Acidity
12.8%	7.5g/L
pH 3.09	Cellaring 15 Years