



"Tart acidity like biting into a fistful of soursobs, plush white stonefruits and a whiff of flinty reduction all held together with a lick of oak and a golden leesy texture. From a high elevation vineyard that is just amazing for Chardonnay, and the grower is meticulous in their management of the vines. It's generous yet driven, proud yet subtle - just the way Chardonnay should be."

- Sam Berketa, Head Winemaker

<b>Name</b>	<b>Variety</b>
Corrugated Castle	Chardonnay
<b>Vintage</b>	<b>Region</b>
2021	Adelaide Hills

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#### **Nose**

White flowers, flint, white stonefruit, golden apples.

#### **Palate**

Bright and zesty upfront with grassier elements that resolve into a creamy, pillowy soft leesy finish slathered over the thick brioche.

#### **Pair**

Crayfish, snapper or roasted cauliflower.

#### **Winemaking**

"Hand harvested. Whole bunch pressed to tank and cold settled overnight. Racked to new and old puncheons and barriques. 40% new French oak. Partial and spontaneous MLF. Aged on lees in barrel for 9 months. Aged in bottle for a further 12 months"

#### **Vineyard**

"Kenton Valley, Adelaide Hills. Clones of Chardonnay on own roots. Elevation 470-510m, E aspect. Red-yellow clay loam over sandstone. VSP cane pruned with shoot and bunch thinning applied."

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<b>Alcohol</b>	<b>Acidity</b>
12.1%	6.5g/L
<b>pH</b>	<b>Cellaring</b>
3.3	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.

# AlphaBox & Dice