



"Obligato shows a bit of a shift in style to a leaner, more linear style of Grüner that manages to remain textural whilst capturing more freshness than some previous vintages. From two of our favourite vineyards at opposite ends of the Adelaide Hills, it's mostly (70%) fermented naturally in older barrels with the remainder fermented in stainless steel. Perfect with your next fish dish, fantastic washing down some sashimi or try it with some roasted cabbage. Oh and chuck a 6er in the cellar and thank me later - Grüner does it's best work with 5-10 years on it.

~ Sam Berketa, Head Winemaker

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| Name | Vintage |
| Obligato | 2023 |
| Variety | Region |
| Grüner Veltliner | Adelaide Hills |

Nose

White pepper, stonefruit and citrus.

Palate

Out of the gates with a lovely floral and citrus burst that races along a tight acid line, billowing out to a more textured and lees driven finish.

Pair

Crayfish or Cabbage cooked over coals.

Winemaking

Bonoposto Vineyard, Kenton Valley and Springhill Vineyard, Macclesfield, Adelaide Hills. IBY clone on Merlot Rootstock grafted 2018 / IBY Clone on own roots planted 2012. 460m - 475m elevation NE aspect / 340 -350m elevation W aspect. Light brown/red clay-loam over sandstone / Grey clay-loam with ironstone gravel over red clay base.

Vineyard

Handpicked and vinified seperately. Whole bunch pressed to seasoned barriques (70%) and tank (30%). Naturally fermented. Partial MLF. Matured on lees in barrel and tank for 6 months on lees.

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| Alcohol | Acidity |
| 11.7% | 6.2g/L |
| pH | Cellaring |
| 3.2 | 15 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.

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