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"I've been infatuated with Grüner Veltliner for many years now—a racy acidity combined with a silky, golden texture really speaks my language. With its sunny days and chilly nights, the Adelaide Hills is the best spot to grow Grüner in Australia. We source our grapes from two distinct vineyards at opposite ends of the region. Both impart their own character while melding seamlessly together to produce this beautiful drop. The majority is fermented in barrel to build texture, whilst the tank component keeps a fresher element: a balancing act that reflects the differences between each vineyard."

- Sam Berketa, Head Winemaker

<b>Name</b>	<b>Vintage</b>
Obligato	2024
<b>Variety</b>	<b>Region</b>
Grüner Veltliner	Adelaide Hills

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#### **Nose**

Nectarine, white pepper, olive brine.

#### **Palate**

Fruity at first, golden flavours merge with its acidity to form a generous yet tight and mineral palate, ending in flickers of peppery spice.

#### **Pair**

Oysters, sashimi or roasted cabbage.

#### **Winemaking**

Handpicked and vinified seperately. Whole bunch pressed to seasoned barriques (80%) and tank (20%). Wild fermented with partial MLF. Matured on lees in barrel and tank for three months.

#### **Vineyard: Kenton Valley**

IBY clone.  
460m - 475m elevation NE aspect.  
Clay-loam over sandstone.  
Cane pruned, VSP with multiple lifting wires.

#### **Vineyard: Macclesfield**

IBY clone.  
340 -350m elevation W aspect.  
Grey clay-loam with ironstone gravel over red clay base.  
Spur pruned, VSP with foliage wires.  
Shoot and bunch thinning applied to both vineyards applied.

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<b>Alcohol</b>	<b>Acidity</b>
12.7%	6.2g/L
<b>pH</b>	<b>Cellaring</b>
3.6	15 Years

# Alpha Box & Dice