

"Pinot Grigio in its most mineral, enigmatic and lively form. Crisp, dry and reminiscent of biting into a cool, crunchy apple on a warm afternoon. Sourced from sandy soils over chalky limestone bedrock providing a precise, linear acidity and soft, subtle perfume. Gently treated in the winery, this is a wine crafted for long summer days and generous plates of fresh seafood shared with family or friends."

~ Sam Berketa, Head Winemaker

Name Vintage Tarot 2024

Variety Region

Pinot Grigio South Australia

Nose

Pear, nectarine, rockmelon, honeysuckle and apple pie.

Palate

Lively and dynamic, the zesty acidity is somewhat softened by generous flavours of orchard fruits.

Pair

Seafood, Caesar salad or semi-hard cheese.

Winemaking

Harvested in the early morning.

Destemmed and gently pressed to stainless. Settled overnight and racked clean to tank. Wild fermented until dry.

Matured in stainless for four months.

Vineyard

Renmark, Riverland South Australia. Planted mid 2010s. Red sandy loam over limestone. VSP spur pruned.

Alcohol	Acidity
12.0%	6.7g/L
pH 3.8	Cellaring 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