



Name	Variety
X	Gamay
Vintage	Region
2022	Adelaide Hills

Nose

Forest berries, crunchy herbal reduction that opens to savoury spices.

Palate

Bright and earthy, savoury elements blossom into generous soft fruits balanced by acid and a chalky structure.

Pair

Duck breast with cherry sauce or a comforting serve of ratatouille.

Winemaking

Handpicked. 10% destemmed 90% whole bunch fermentation. Fermented with wild yeast on skins for 5 days. Carbonic Maceration for 4 days then footstomped. Gently pressed to old barrels for 7 months maturation.

Vineyard

Brackenwood Vineyard. 380m - 400m with WSW aspect. Ironstone and quartz gravel in the loam topsoil over heavier clay subsoil. Organically managed.

"Beautifully ethereal with an earthy herbal aroma. Delicate and damn tasty, it's savoury yet balanced by lovely fruit in the way that only Gamay knows how to do. The use of carbonic maceration combined with limited skin contact time avoids becoming too beastly and accentuates its beauty. A brief stint in old french before being gently hand bottled by the team sees us capture the true essence of this grape."

- Sam Berketa, Head Winemaker

Alcohol	Acidity
12.3	6.53g/L
pH	Cellaring
3.33	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