



"A rare beast and reactive to winemaking techniques, Gamay is truly an extension of the vineyard. Much maligned in Burgundy yet much loved in Australia, Gamay has found a second home in the Adelaide Hills, with established plantings in Brackenwood. I love Gamay that is light, elegant, and ethereal, rather than brooding and weighty, and that's seen here. Foot-stomping and hand-plunging, followed by short term maturation in barrels support this style. It's pretty fruit and delicate spice on the nose, but there's a seriously substantial palate."

~ Sam Berketa, Head Winemaker

Name	Vintage
X	2023
Variety	Region
Gamay	Adelaide Hills

Nose

Cherries, forest scents and gamey spice.

Palate

Light and delicate, there's elegant fruit that gives way to a dainty structure and a more medium weight, finishing fresh and chalky.

Pair

Slow cooked rabbit or roasted eggplant with pomegranate and tahini.

Winemaking

Hand picked, 100% whole bunch fermentation, footstomped after 3 days with 7 days total fermenting on skins. Naturally fermented, spontaneous MLF. Matured in old puncheons for 3 months.

Vineyard

Brackenwood Vineyard, Hope Forest, Adelaide Hills. Managed with organic principles. Spur pruned to a permanent cordon. 380m-400m elevation with a slight SW aspect. Ironstone and quartz gravel embedded loam over heavier clay base.

Alcohol	Acidity
11.7%	5.2g/L
pH	Cellaring
3.56	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.

Alpha Box & Dice