



"Pinot Noir is super expressive of every little influence on its existence: clone, site, climate and winemaking techniques are all detailed in the final product with nowhere to hide. Most distinguished Adelaide Hills Pinot Noir feature the D5V12 clone for its dusky charm, and we include the 114 and 115 clones for added earthy complexity. Whole bunch fermentation balances out the fruitier components by bringing in herbal and peppery characters, and with plenty of structure and spice derived from the skins and stems, there's no new oak necessary."

~ Sam Berketa, Head Winemaker

Name	Vintage
Wendy	2024
Variety	Region
Pinot Noir	Adelaide Hills

Nose

Gravelly earth, summer berries and dried herbs.

Palate

Summer berries and potpourri meet savoury peppercorns and cured meats. It's a lovely balance, underpinned by a tart liveliness and velvety tannins. Dark but delicate, fruity and spiced.

Pair

Roasted duck breast.

Winemaking

Harvested in the morning. 85% destemmed, 15% whole bunches. Fermented with wild yeast for 14 days on skins. Plunged twice daily. Gently pressed and matured in seasoned hogsheads for 6 months. Full and spontaneous MLF.

Vineyard

Echunga and Kuitpo, Adelaide Hills. D5V12, 114 and 115 clones planted on own roots. 415m-450m elevation, NW aspect. Loam over grey sandstone. VSP spur pruned with foliage wires. Sustainably managed.

Alcohol	Acidity
13.5%	6.3g/L
pH	Cellaring
3.56	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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