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| Name | Variety |
| Wendy | Chardonnay |
| Vintage | Region |
| 2021 | Adelaide Hills |

Nose

Golden delicious apples, candied pineapple and brioche.

Palate

Soft and golden, with a lively mouthwatering acidity.

Pair

Cacio e Pepe or chilli crab pasta.

Style

Machine picked in the cool early morning using a selective harvester and gently basket pressed to tank and cold settled overnight. Racked to old hogsheads and a newer puncheon for wild fermentation followed by spontaneous and MLF. Aged on lees for 10 months in oak with minimal SO₂ additions.

The Wendy Chardonnay is our more generous and softer style, a little more lo-fi and a little less traditional. Textured and opulent, the grapes are sourced from the Saint Clar vineyard in Macclesfield, which gets plenty of morning sunshine for ripening yet retains a bright acidity thanks to the cold nights. Think golden delicious apples baked with candied pineapples weaved through with soursobs.

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|----------------|-----------------------|
| Alcohol | Residual Sugar |
| 12.9% | 3g/L |
| pH | SO₂ |
| 3.3 | 30/64 |
| Acidity | Cellaring |
| 7.1g/L | 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