



“The white to balance the dark, it’s Grenache Blanc! A white wine with texture that takes hot weather and dry conditions and turns them into liquid gold. Some examples can be a little bland, so we macerated this on skins overnight to get some added flavour. Fermented in barrel with a little bit of fluffy solids gives this wine a wonderful reductive kick, and the racy acidity feels fresh and vibrant. A dark horse, it’s one of my favourites from the 2024 vintage.”

~ Sam Berketa, Head Winemaker

Name	Vintage
X	2024
Variety	Region
Grenache Blanc	McLaren Vale

Nose

Flinty reduction, golden fruit and flowers.

Palate

Bright and zingy, the acidity is fleshed out with some full bodied texture that creates a weighty yet elegant palate.

Pair

Fresh grilled whiting or Caesar salad.

Winemaking

Selectively harvested in the early morning. 100% destemmed and macerated overnight on skins. Pressed off the next morning and settled for the day. Racked to seasoned hogsheads for wild fermentation. Fermented until dry, full and spontaneous MLF. Matured in barrel for 6 months.

Vineyard

Trott Vineyard, Blewitt Springs, McLaren Vale. Planted early 2020s on rootstock. 130-140m elevation with W aspect. Blewitt Springs sandy soils over limestone. VSP spur pruned with foliage wires.

Alcohol	Acidity
12.7%	6.7g/L
pH	Cellaring
3.24	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