



---

"Despite the name off-dry, this isn't what I'd call a sweet wine, you can hardly taste the sugar as it's so perfectly balanced with the zingy acidity and soft, round phenolics. Whilst the Clare Valley might be the gold standard for dry Australian Riesling, the cooler climate of the Adelaide Hills is more suited for the off-dry style, leaving a little sugar behind to blunt the razor-sharp edges of the variety's natural acidity. This wine will want to sit in your cellar for at least a decade if you have the patience for it."

~ Sam Berketa, Head Winemaker

<b>Name</b>	<b>Vintage</b>
X	2023
<b>Variety</b>	<b>Region</b>
Off-Dry Riesling	Adelaide Hills

---

#### **Nose**

Lime, orange blossoms and flint.

#### **Palate**

Exploding onto the palate with zesty citrus fruit and mouthwatering acidity that's slow to fade as the sweetness and acidity intertwine with each other racing for the finish yielding a balanced palate all the way through.

#### **Pair**

BBQ'd prawns or tofu rice paper rolls.

#### **Winemaking**

Picked in the early morning. Gently pressed and settled overnight. Racked to tank for fermentation. Naturally fermented at 11 degrees for 2 months. Stopped through chilling and sulfur addition when it tasted in balance. Residual Sugar tested at 17g/L. Matured in stainless for 3 months.

#### **Vineyard**

Eureka Vineyard, Woodside, Adelaide Hills. GM198 Clone on own roots. 380-430m elevation, E aspect. Clay loam over sandstone. VSP Spur pruned.

---

<b>Alcohol</b>	<b>Acidity</b>
11.00%	8.9g/L
<b>pH</b>	<b>Cellaring</b>
2.9	20 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