



“Vermentino, a variety that’s perfectly suited to the seaside vineyards of McLaren Vale: My favourite examples have always carried a healthy amount of palate weight and we’ve encouraged that through maceration on the skins before pressing, followed by fermentation in amphora and barrel. A lovely whiff of salty minerality balances out the generosity on the palate while a fresh acidity keeps things lively. Given time to unwind, it becomes a wine of layered complexity, perfect for sunny evenings and seafood feasts.”

~ Sam Berketa, Head Winemaker

Name	Vintage
X	2024
Variety	Region
Vermentino	McLaren Vale

Nose

White nectarine, golden delicious apples and salt spray.

Palate

All about texture—the palate balances sweet autumn fruit, a salty minerality and complexing astringency with driving momentum from the fresh acidity.

Pair

Snapper wings or spiced roasted cauliflower.

Winemaking

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

Vineyard

Lopresti Vineyard, Whites Valley, McLaren Vale. Planted late 2010s on own roots. 50m elevation, flat with no aspect. Heavy clay soils. VSP spur pruned with foliage wires.

Alcohol	Acidity
13.7%	6.1g/L

pH	Cellaring
3.41	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