



This wine is the pinnacle of our skin-fermented white program. We've hand-harvested beautiful organic Semillon from a warmer vintage, peppered with a touch of noble botrytis and left to sit and soak on skins for over 300 days. Gently hand pressed then aged for four more years in old, large barrels this wine still shows fruit purity, layers of complexity and, importantly, the vineyard presence in the wine. This wine is something that truly excites me about the future of what we can do with amber wine in this country.  
 ~ Sam Berketa, Head Winemaker

<b>Name</b>	<b>Vintage</b>
Yolk	2018
<b>Variety</b>	<b>Region</b>
Semillon	Adelaide Hills

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**Nose**  
 Indian spice, dried apricots, nougat.

**Palate**  
 Rich and viscous, there's a deep intensity to the palate that's all spice and dried fruit bound together by its staunch structure. This gives way to a more savoury and nutty finish, massively complex and thought provoking.

**Pair**  
 Rich, full-flavoured cheeses or slow cooked veal shanks.

**Winemaking**  
 Handpicked. Approx 15% botrytis affected. Destemmed into closed fermenter. Topped with pressings from the same batch. Extended maceration for 300 days. Pressed off with a hand-cranked basket press. 48 months in old Slavonian oak cask. Suphur added only when transferred and prior to bottling.

**Vineyard**  
 Magpie Springs Vineyard, Hope Forest. Managed with organic principles. 350m elevation, North Easterly aspect.

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<b>Alcohol</b>	<b>Acidity</b>
14.9%	6.37g/L
<b>pH</b>	<b>Cellaring</b>
3.44	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**