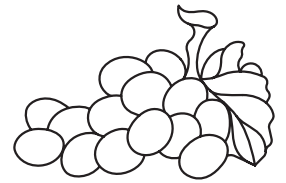


ALPHA BOX & DICE



NAME	VERY SPECIAL
VINTAGE	2020
VARIETY	RIESLING
REGION	ADELAIDE HILLS



NOSE	Lime blossom, grapefruit pith, sweet baked apples.
PALATE	Crystalline mineral acidity that supports a round, rich palate weight. Citrus blossom giving way to Golden Delicious baked apple flavours with a hint of shortcrust pastry.
PAIR	Chicken or pork dishes, crayfish at christmas.
CELLAR	Up to 15 years.
NUMBERS	ALCOHOL:12.7 pH:3.19 RESIDUAL SUGAR:6.5 TOTAL ACIDITY:6.5 SO2 Free/Total (ppm):29/106
STYLE	Our second version of our Very Special Riesling is a slightly more mature version. Starting with slightly riper fruit and then undergoing longer fermentation period that went through spontaneous MLF created a wine that is richer, bolder yet still retains the essence of the 'Very Special' concept. This wine will age extremely well for anyone with the patience to put a pack in the cellar and forget about it for 10 years, or you could just enjoy the deliciousness of the wine in all of it's youthful exuberance.

VINEYARD	Brackenwood Vineyard, Hope Forest, Adelaide Hills. Grafted from Cabernet Sauvignon in the 1990s to Riesling. Clone is the small bunch Geisenheim 198.
PICK DATE / BOTTLE DATE	19/03/20 23/11/20
ELEVATION / ASPECT	Elevation: 380m - 400m, West-South-Western facing aspect.
SOIL	Ironstone and quartz gravel in the loam topsoil, over heavier clay subsoil.
MANAGEMENT	Biodynamic/organically managed. VSP spur pruned on a permanent cordon with lifting wires, drip irrigated and netted.
FERMENTATION	Selectively machine picked, fermented wild for 4 months at 10 degrees in stainless steel, spontaneous MLF occurred and completed, fermentation was stopped at 12g/l Residual Sugar using chilling and a sulfur addition.
MATURATION	Maturation post fermentation was 3 months in stainless steel.
CLOSURE	Cork composite.
WINEMAKER	Sam Berketa