

Alpha Box & Dice Golden Mullet Fury Semillon Viognier, McLaren Vale



Producer: Alpha Box & Dice
Winemaker: Sam Berketa
Country of Origin: Australia
Region of Origin: McLaren Vale, South Australia
Grapes: Semillon 70%, Viognier 30%
ABV: 12.5%
Case Size: 6x75cl
Vintage: 2014
Closure Type: Cork



The One-Liner

You just don't do a "half mullet" – you have to be all in. The mullet, like skin contact white wines, has been around for millennia. Things never go out of fashion, they just get re-discovered... it's a cycle, see? The Buddhists talk of Samsāra, the endless cycle of birth, life and death, but we here at AB&D know that to reach true enlightenment you need to grow that shaved head out, keep it short on top, grow out the back and rejoice in the pithy textures and heady perfumes of skin-contact white wine, see? The inspiration for Golden Mullet Fury comes from time spent working in Moldova, a country, who along with Georgia and Armenia, has thousands of years of practise in the arts of both skin contact and the mullet. Slinky and textured in the mouth with a smooth flow across the palate and sweet tannin fanning out on the finish. It's red wine-making applied the white wine - the blend? – Semillon and Viognier... percentages don't matter, but the end result does... Much like the mullet!

Tasting Note

Golden Mullet Fury, the co-fermented, skin contact white wine has become a hallmark of AB&D wines. This vintage gives a more palatable approach to skin contact white wine from previous vintages, without surrendering its character or funk. It's a blonde bombshell of capsicum, guava and butterscotch on the nose with waxy, textured, almond, spicy and rich flavours throughout your mouth. Orange wine that's actually worth all the hype!

Producer Details

A modern, cutting-edge collection of wines - just look at the labels - from the passionate and slightly bonkers trio of Dylan and Justin Fairweather and winemaker Sam Berketa. AB&D was founded in McLaren Vale in 2008 and is unconventional in its approach; there are no 'regional, varietal or stylistic' boundaries, just great wines from great fruit. The plan is to craft a different wine for every letter of the alphabet - from Apostle (Shiraz-Durif blend) to Zaptung (crown-capped Prosecco). Each wine is unique and has a story and eye-catching label to go with it. A fab collecting of wines that a causing quite a buzz in the wine scene.

In The Winery

The Semillon and Viognier are picked off the same plot at Connor's Farm, McLaren Vale. Semillon is picked after losing green capsicum flavours whilst the Viognier is picked before it develops apricot characteristic. The vineyard has sand overlaying clay close to the beach which gives briney flavours. Placed in same vat after harvesting, the wine is co-fermented on their skins for three weeks before spending 18 months in oak, 70% in aged barrels and 30% in re-worked (Phoenix) barrels.

Food Recommendations

Try with a spicy Thai fish curry.