

**Name**

Icona

Variety

Cabernet Sauvignon

Vintage

2017

Region

McLaren Vale

Nose

Chocolate, dark cherries, mulberries, nutmeg and clove.

Palate

Beautifully rounded weight that still retains a relatively present acidity. Soft and rich, with spicy notes to keep things interesting.

Pair

Steak, stews and lamb roasts.

Style

Machine harvested in the early morning, destemmed with as many whole berries remaining as possible. Pumped over twice daily during fermentation, inoculated with a neutral yeast, fermented on skins until dry, 10 days total skin contact.

The key to this wine is all about the site. Heavy clays formed over time from the erosion of the Willunga Hills are rich with nutrients and contains deep water-holding capacity that allows us to hang the grapes out on the vine for a little longer to achieve the optimum ripeness.

Alcohol

16.1%

Residual Sugar

3.1g/L

pH

3.86

SO₂

32/76

Acidity

5.9g/L

Cellaring

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.

AlphaBox & Dice