



"The cooler year for 2022 created the conditions for us to make some of our most expressive and conversational wines to date. The Mistress was certainly one of those wines. Pure Tempranillo from a single vineyard in the southern Adelaide Hills, crafted from a rare clone that favours both structure and delicate fruit, which produced a wine that seduces with its scent and teases with its taste. She's a bit shy at first, but once she opens up you'll find a world of sultry spice and enticing fruits."

~ Sam Berketa, Head Winemaker

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| Name | Vintage |
| Mistress | 2022 |
| Variety | Region |
| Tempranillo | Adelaide Hills |

Nose

Plums, ripe figs and dusty spice box

Palate

Shy at first, the salted plum and dusty black olive characters meld with grippy yet chalky tannins to make a playful adventure for the palate.

Pair

Jamon, sardines or a haloumi salad.

Winemaking

Harvested in the cool of morning. 100% destemmed, wild fermented on skins for 3 weeks. Gently hand plunged twice daily. Basket pressed to seasoned barriques for 12 months. Full and spontaneous MLF. Aged in bottle for 6 months prior to release.

Vineyard

Springhill Vineyard, Macclesfield. Tempranillo R143 clone on own roots planted 2015. 330-350m elevation, Northerly aspect. Light red clay loam shot through with ironstone gravel over sandstone. VSP spur pruned with foliage wires.

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| Alcohol | Acidity |
| 13.0% | 6.2g/L |
| pH | Cellaring |
| 3.84 | 5 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