



"One serious Saigné here. A Rosato in its truest form, stealing the spices and texture from Aglianico's thick skins. Saigné, a French term meaning 'to bleed', visualises the technique of bleeding juice off of the Aglianico skins during primary fermentation, creating a pretty pink-coloured wine along the way. My favourite attribute of this wine is the ethereal tannins that linger on the finish, a drying yet playful note. The perfect pairing for some hearty fare."
~ Sam Berketa, Head Winemaker

Name	Vintage
X	2023
Variety	Region
Saigné Aglianico	McLaren Vale

Nose

Pepper, spice and blood orange skin.

Palate

Structured and charming, there's a taut acidity that supports the spicier elements inherent in the variety, driving to a finish that's punctuated by silky tannins and savoury fruits.

Pair

Salsiccia pasta or roasted fennel salad.

Winemaking

Harvested in the morning. Juice bled off into barrel. Naturally fermented in old barrels. Partial and spontaneous MLF. Aged in barrel for 8 months.

Vineyard

Petrucci Vineyard, McLaren Flat, McLaren Vale SA. Unknown Clone grafted to Merlot in 2018. 80m Elevation, North aspect. Sandy loam over clay over limestone. VSP spur pruned with fruiting wires.

Alcohol	Acidity
14%	5.8g/L
pH	Cellaring
3.31	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