

Pinot Noir is such an expressive variety of site and circumstance. We searched far and wide for years to find the right combination of factors before we even thought about making Pinot Noir and when we found the St Clar vineyard it ticked all the boxes - easterly aspect, the right clones, the right sub-region, perfect soil types. The result is a wine the we're super proud of - delicious, complex, interesting and enjoyable.

Variety
Pinot Noir
Region Adelaide Hills

Nose

Dark, sweet cherries crushed in a fistful of herbs onto hot rocks.

Palate

Delicately structured with a touch more generosity shining through to create a fuller feel balanced with a lively acidity. Flavours of amaro and herbs mixed in with the sweetness of dark cherries.

Pair

Charcuterie, steak tartare or porcini pasta.

Style

Handpicked with the clones separated into different ferments. Three components layered in each fermenter: 1/3rd Whole bunch, 1/3rd footstomped for an hour, 1/3rd destemmed. 3 weeks total on skins, basket pressed with pressings and free run combined. Aged in seasoned barriques for 12 months with the clones blended after 5 months.

Alcohol	Residual Sugar
13.2%	0.2g/L
рН	SO2
3.68	32/54
Acidity	Cellaring
6g/L	15 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