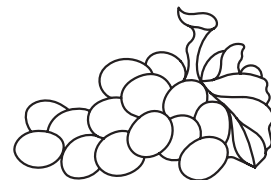


# ALPHA BOX & DICE



NAME	X
VINTAGE	2021
VARIETAL	CARIGNAN
REGION	LANGHORNE CREEK



*X. The undefined variable in an equation. Every vintage, there's a number of parcels and batches that are distinct and striking, and it would be criminal to let them fade away unnoticed, so we dedicated a letter to document our experiences, explorations and experiments. They are the smallest of small batches, so snap it up quick and see what excites us.*

LOOKS LIKE	Fuchsia flowers.
SMELLS LIKE	Rose petals, cranberries and red currants crushed in a handful of garden herbs.
TASTES LIKE	Zesty and zippy, the tart berry flavours build into a slightly richer finish that carries the length of the fruit even after the wines gone.
DRINK WITH	Africola's Peri Peri Chicken.
CELLAR FOR	Up to 10 years.
VINEYARD	Kimbolton Vineyard, Langhorne Creek.
NUMBERS	ALCOHOL: 12.6% pH: 3.52 RESIDUAL SUGAR: 2.3g/L SO2 FREE/TOTAL: 24/39 TOTAL ACIDITY: 6.2g/L
FERMENTATION	Handpicked, fermented as 75% whole bunches, footstomped daily, basket pressed.
MATURATION	Aged for 6 months in old seasoned barriques.
SOIL	Red sandy loam over a deep calcareous base.
STYLE	It's rare to see Carignan out on it's own as it's often blended away. Handpicked to employ the technique of carbonic maceration through whole bunch fermentation which tempers the harsh characters and promotes the brighter ones, helped create a wine that's juicy yet retains an whiff of rustic charm. Matured for eight months in old oak before bottling helped to soften the edges and pull everything together for a complete, balanced wine.