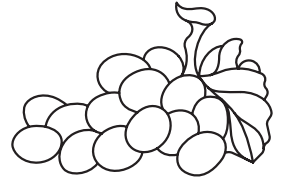


ALPHA BOX & DICE



NAME	X
VINTAGE	2021
VARIETAL	MALBEC
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	Beetroot juice spilled on a pristine white tablecloth.
SMELLS LIKE	Dark, sour cherries, blackberries and fresh tobacco.
TASTES LIKE	Laser focused tart fruits smothered like jam on scones over peppery velvet structure.
DRINK WITH	Parwana's eggplant dish.
CELLAR FOR	Up to 10 years.
VINEYARD	Kimbolton Vineyard, Langhorne Creek.
NUMBERS	ALCOHOL: 14% pH: 3.65 RESIDUAL SUGAR: 2.7g/L SO2 FREE/TOTAL: 29/31 TOTAL ACIDITY: 5.96g/L
FERMENTATION	Machine harvested, destemmed, fermented until dry, basket-pressed with only the free-run portion used in this wine.
MATURATION	VSP spur pruned with multiple lifting wires, shoot thinned and farmed conventionally.
SOIL	Red sandy loam over a deep calcareous base.
STYLE	Grown in Langhorne Creek from cuttings taken from the fabled Wendouree vineyard in Clare, we picked the Malbec to be bright and pretty with natural freshness. Using gentle techniques in the cellar of plunging and basket pressing, we've been able to persist with that freshness throughout the wines life, even after ageing for 8 months in old barrels.