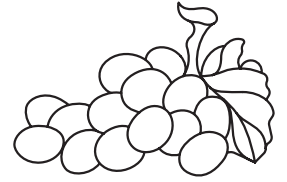


ALPHA BOX & DICE



NAME	LAZARUS
VINTAGE	NV
VARIETY	RIPASSO BIANCO
REGION	SOUTH AUSTRALIA



SMELLS LIKE	Tangerine, olive brine, crushed green grass and fallen fruit.
TASTES LIKE	Briney stone fruits work with a slightly tangy acid through a playful adventure of tannin discovery.
LOOKS LIKE	Hay bales.
PAIR	Hot Roast Chicken with gravy smothered chips, korean fried cauliflower.
STYLE	Wine never goes to waste in our cellar. Every now and then there's a barrel that doesn't quite fit the vision we have for a particular wine - and that's where the Lazarus comes in. Sweeping up the orphaned barrel into it's embrace, Lazarus offers redemption to barrels that have lost their way. Our first iteration of this wine sees a blend of older Semillon, Gewurztraminer, Muscat and Gruner thrown in together than repressed over fresh skins to rejuvenate the old with the new. It's then left for 3 weeks on skins followed by a period ageing in old oak for a few months.

VINEYARD	Magpie Springs Semillon, Tomich Vineyards Gewurztraminer and Springhill Gruner Veltliner - Adelaide Hills / Mt Jagged Vineyard Semillon - Southern Fleurieu / Doole Muscat - McLaren Vale.
BOTTLE DATE	29/10/21
ELEVATION / ASPECT	Lazarus explores multiple different elevations and aspects across the different regions.
SOIL	From the clay-loam with ironstone gravel over red clay base in Macclesfield to the limestone bedrock of McLaren Vale, there are many differing soil types for Lazarus.
MANAGEMENT	Majority of the grapes are organically managed from Spur and cane pruned, VSP, permanent cordon vineyards. Bunch and shoot thinning is applied with multiple lifting wires across all varieties.
FERMENTATION	All batches were fermented and aged separately and blended prior to re-passing over Semillon skins.
MATURATION	The oldest parcels have been aged in old barrels since 2018, with the newer coming from the 2021 vintage.
CELLAR	Up to 10 years.
NUMBERS	ALCOHOL: 12.5% pH: 3.48 RESIDUAL SUGAR: 2.1g/L TOTAL ACIDITY: 6.9g/L SO2 Free/Total (ppm): 0/27
CLOSURE	Vinc
WINEMAKER	Sam Berketa