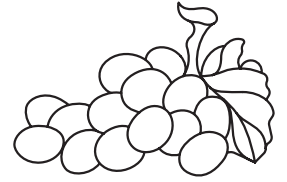


ALPHA BOX & DICE



NAME	VERY SPECIAL
VINTAGE	2021
VARIETY	SHIRAZ
REGION	MCLAREN VALE



SMELLS LIKE	Juicy forest berries after fresh rain on warm asphalt.
TASTES LIKE	Dark fruits on a chewy leash, the restrained acidity shows a youthful exuberance that celebrates the earthier aromas.
LOOKS LIKE	Regal Red.
PAIR	Beef Ribs or Spaghetti Bolognese.
STYLE	Our ode to the classics that paved the way, yet a modern imagining of McLaren Vale's most popular variety. The Very Special Shiraz hails from one of South Australia's highest pedigree vineyards, managed by one of the most meticulous teams in the business, so it is the essence of what we aim to convey through this label. Bold yet not obnoxious, this isn't a soup you need a spoon to devour - it's lithe and playful yet captures all that we hold dear for this sacred variety delivered as a deliciously tongue-in-cheek tribute.

VINEYARD	Hickinbotham Vineyard, McLaren Vale.
PICK DATE / BOTTLE DATE	24/03/21 28/01/22
ELEVATION / ASPECT	Elevation: 250m - 240m with a NW aspect.
SOIL	Light clay with ironstone gravel.
MANAGEMENT	Farmed using organic practices, VSP spur pruned with catch and lifting wires. Shoot and bunch thinned.
FERMENTATION	Machine harvested in the early morning, destemmed retaining as much whole berry as possible. Naturally fermented with pumpovers twice daily. On skins for 10 days before being basket pressed.
MATURATION	Aged in seasoned barriques for 5 months then blended into foudre for another 4 months.
CELLAR	Up to 10 years.
NUMBERS	ALCOHOL: 14.5% pH: 3.8 RESIDUAL SUGAR: 5.1g/L TOTAL ACIDITY: 6.3g/L SO2 Free/Total (ppm): 22/27
CLOSURE	Vinc
WINEMAKER	Sam Berketa