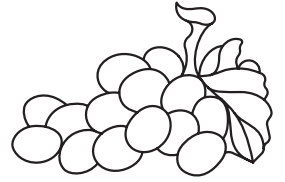


ALPHA BOX & DICE



NAME	<i>HERCULES</i>
VINTAGE	<i>2015</i>
VARIETY	<i>SHIRAZ</i>
REGION	<i>MCLAREN VALE</i>



LOOKS LIKE	God blood.
SMELLS LIKE	Spices of anise, cinnamon and clove. Raisins, chocolate and rose petals.
TASTES LIKE	Full-bodied palate weight with an initial sweetness that finishes with soft-yet-bright tartness, supported by velvety tannins and solid structure.
DRINK WITH	Cigars and beef cheek.
CELLAR FOR	Up to 50+ years.
NUMBERS	ALCOHOL: 16% pH: 3.47 RESIDUAL SUGAR: 7.0g/L TOTAL ACIDITY: 7.32g/L SO2 FREE / TOTAL: 8/55
STYLE	The 2015 harvest experienced a heatwave right as the Shiraz grapes were nearing optimum ripeness, which, along with low yielding vines, tough soils and sparse watering, served to produce a wine of exceptional quality, immense depth and complex flavours.

VINEYARD	Loulakis Vineyard, Blewitt Springs; late '90s plantings on own roots.
PICK DATE	26/02/15
ELEVATION / ASPECT	Elevation: 125m-130m Western aspect
SOIL	White Maslin/Blewitt Springs sands over limestone/calcrete.
MANAGEMENT	Two-tier permanent cordon, spur pruned, VSP, sprawling canopy. Conventionally farmed with drip irrigation.
FERMENTATION	Machine harvested in the early hours of the morning, destemmed and inoculated with a neutral yeast to ensure vineyard purity. Fermented for 14 days on skins and pressed off to tank at 4 baume. Cap managed during fermentation using 15 minute pump-overs twice daily.
MATURATION	48 months in new and old barriques, 50% new French oak only.
CLOSURE	Cork composite
WINEMAKER	Sam Berketa