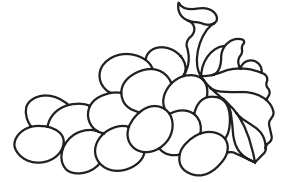


ALPHA BOX & DICE



NAME	ICONA
VINTAGE	2017
VARIETY	CABERNET SAUVIGNON
REGION	McLAREN VALE



LOOKS LIKE	Cola and cherries.
SMELLS LIKE	Chocolate, dark cherries, mulberries, nutmeg and clove.
TASTES LIKE	Beautifully rounded weight that still retains a relatively present acidity. Soft and rich, with spicy notes to keep things interesting.
DRINK WITH	Steak, stews and lamb roasts.
CELLAR FOR	Up to 20 years.
NUMBERS	ALCOHOL: 16.1% pH: 3.86 RESIDUAL SUGAR: 3.1g/L TOTAL ACIDITY: 5.9g/L SO2 FREE / TOTAL: 32/76
STYLE	The key to this wine is all about the site. Heavy clays formed over time from the erosion of the Willunga Hills are rich with nutrients and contains deep water-holding capacity that allows us to hang the grapes out on the vine for a little longer to achieve the optimum ripeness.

VINEYARD	Harnett's Vineyard, Willunga Foothills, McLaren Vale. Planted in 1998 on own roots.
PICK DATE	22/03/2017
ELEVATION / ASPECT	Elevation: 70m Flat, no aspect.
SOIL	Biscay Clay Loam over clay over limestone.
MANAGEMENT	Spur pruned, VSP, with lifting wires. Shoot thinned. Conventionally farmed, drip irrigation.
FERMENTATION	Machine harvested in the early morning, destemmed with as many whole berries remaining as possible. Pumped over twice daily during fermentation, inoculated with a neutral yeast, fermented on skins until dry, 10 days total skin contact.
MATURATION	39 Months in seasoned French oak barriques, no new oak however about 15% second use barriques. 6 months of bottle age prior to release.
CLOSURE	Cork composite.
WINEMAKER	Sam Berketa