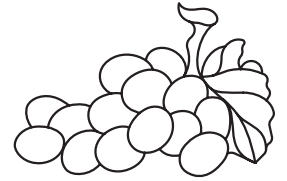


# ALPHA BOX & DICE



NAME	BLOOD OF JUPITER
VINTAGE	2018
VARIETY	SANGIOVESE
REGION	MCLAREN VALE



NOSE	Morello cherries, dusty, dark chocolate, blood oranges and warm spices.
PALATE	Soft and full palat weight with supportive tannins to the finish. Playful and active -it lights up all the parts of your mouth.
PAIR	Porchetta, BBQ, eggplant parmigiana.
CELLAR	Up to 15 years.
NUMBERS	ALCOHOL: 14.9% pH: 3.64 RESIDUAL SUGAR: 3.1g/L TOTAL ACIDITY: 6.0g/L SO2 FREE/TOTAL (ppm): 27/74
STYLE	The Blood of Jupiter celebrates all that is joyous about the Sangiovese grape. For the first time in AB&D's recent histroy, we've made the Blood of Jupiter a straight Sangiovese. Unlike a lot of Sang on the market, the elevage (resting time in barrel) and oak this wine sees sets it up as a more serious example. This has ageing potential and will definitely reward anyone with the patience to decant it a little before opening.

VINEYARD	Paxton 'Gateway Vineyard', McLaren Vale; planted in 2005 on 101-14 rootstock, MAT 7 clone.
ASPECT	Elevation: 80-100m, Northern aspect
SOIL	Brown Sandy-loam over limestone calcrete.
MANAGEMENT	Spur pruned, VSP, permanent cordon, multiple lifting wires. Biodynamic farming with drip irrigation.
FERMENTATION	Hand harvested, destemmed with rollers out, retaining as much whole berry as possible. Fermented until dry on skins (10 days) with wild yeast.
MATURATION	12 months on full lees in new and old French barriques (35% new). Blended into cask for ageing for 12 more months.
CLOSURE	Cork composite
WINEMAKER	Sam Berketa