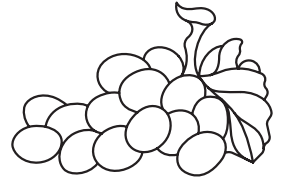


# ALPHA BOX & DICE



NAME	<i>SIREN</i>
VINTAGE	<i>2019</i>
VARIETY	<i>NERO D'AVOLA</i>
REGION	<i>MCLAREN VALE</i>



LOOKS LIKE	Cherry.
SMELLS LIKE	Volcanic earth, peppery herbal notes, black cherries and plums.
TASTES LIKE	Satin texture on the palate that builds into chewy tannins. Tight, bright acidity drives the palate through the fruit and rich, earthy characters.
DRINK WITH	Kangaroo steaks.
CELLAR FOR	Up to 15 years.
NUMBERS	ALCOHOL: 14.7% pH: 3.69 RESIDUAL SUGAR: 3g/L TOTAL ACIDITY: 7.2g/L SO2 FREE / TOTAL: 29/45
STYLE	This wine shows the versatility of growing Nero d'Avola in McLaren Vale - where we've made it lighter and juicier before, this is infinitely more structured yet still retains the lavender and dark cherry perfume that is exhibited by the best Nero from the Vale.

VINEYARD	Omensetter Vineyard, Tatchilla, McLaren Vale.
PICK DATE	04/03/19.
ELEVATION / ASPECT	Elevation - 65m , flat, no aspect.
SOIL	Brown sandy loam over clay over limestone calcrete.
MANGAMENT	Spur pruned, VSP on a permanent cordon with catch wires. Shoot thinned Certified organic vineyard, drip irrigation.
FERMENTATION	Hand picked in the morning, fruit was divided into two ferments. One was fermented as whole bunches, left to ferment in a sealed fermenter for a week, followed by footstomping twice daily to work the cap, on skins for a month total. The other was 100% full carbonic maceration that was sealed up and left as whole bunches for 2 months.
MATURATION	20 months in old French barriques.
CLOSURE	Cork composite.
WINEMAKER	Sam Berketa.