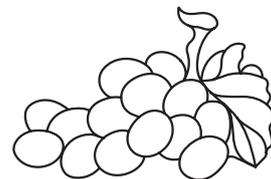


ALPHA BOX & DICE



NAME	MISTRESS
VINTAGE	2020
VARIETY	TEMPRANILLO / CARIGNAN / GRENACHE
REGION	ADELAIDE HILLS LANGHORNE CREEK MCLAREN VALE



NOSE	A fistful of dried herbs and spices over plums, black olives and cola spice.
PALATE	A soft, plush weight that accentuates the darker flavour components. Gentle, velvety tannins meld with the dusty elements to create an added layer of earthy feeling.
PAIR	Moroccan spiced lamb or spiced eggplant.
CELLAR	5 to 10 years.
NUMBERS	ALCOHOL: 13.4% pH: 4.00 RESIDUAL SUGAR: 3.5g/L TOTAL ACIDITY: 5.67g/L SO2 FREE/TOTAL (ppm): 44/94
STYLE	The Mistress exhibits the seductive nature of blends, where each variety works to complement the others. With the brooding structure of Adelaide Hills Tempranillo, the rustic herbal charms of Carignan from Langhorne Creek and the soft spices of McLaren Vale Grenache, this wine is the complete package.

VINEYARD	TEMPRANILLO comes from the Springhill Vineyard in Macclesfield, Adelaide Hills // CARIGNAN is from Kimbolton Vineyards in Langhorne Creek // GRENACHE is from the Bell Vineyard in Whites Valley, McLaren Vale.
ELEVATION / ASPECT	TEMPRANILLO - Elevation 340m-350m, Northerly aspect // CARIGNAN - 30m elevation, on flat ground with no aspect. // GRENACHE - 70m elevation with a slight N aspect.
SOIL	TEMPRANILLO - Grey loam with pebbly ironstone gravel over red clay. // CARIGNAN - Red sandy loam over a deep calcareous base // GRENACHE - Reddish-brown clay loam over clay over limestone.
MANAGEMENT	All vineyards are VSP spur pruned to 2 nodes on a permanent cordon, with multiple lifting wires. Vines are both shoot and bunch thinned and farmed conventionally with drip irrigation.
FERMENTATION	TEMPRANILLO - Handpicked, destemmed with the rollers out to retain as much whole berry as possible. Wild fermentation on skins until dry, cap managed through pump overs twice daily. CARIGNAN and GRENACHE - Handpicked and fermented as 100% whole bunches. Wild fermentation on skins until dry, cap managed by footstomping twice daily.
MATURATION	They were aged separately for six months in old seasoned barriques, then blended into a foudre and aged for another eight months.
CLOSURE	VINC
WINEMAKER	SAM BERKETA