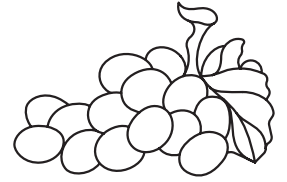


# ALPHA BOX & DICE



NAME	TAROT
VINTAGE	2020
VARIETY	ROSE
REGION	McLAREN VALE



NOSE	Red apples, white pepper, blossoms and a hint of mango.
PALATE	Soft palate weight with a fresh but well balanced acidity. Texture towards the finish gives this wine another dimension.
PAIR	Tapas, chicken and best gal pals.
CELLAR FOR	Up to 5 years.
NUMBERS	ALCOHOL: 12.5% pH: 3.49 RESIDUAL SUGAR: 1.6g/L TOTAL ACIDITY: 5.5g/L SO2 Free / Total (ppm): 21/64
STYLE	Inspired by the pulling of the Star card in the Tarot deck, the label seeks to convey the balance of innovation and practicality, the very things which this wine embodies. In an upright position the Star Card dictates inspiration, which we attribute to the method of its making - there aren't too many (if any) other Rosé's that are made using the Ripasso method, whilst the practicality of the wine's drinkability is also of the utmost importance - no use being fancy if the flavour profile doesn't match!

VINEYARD	Natale Vineyard, in Blewitt Springs, McLaren Vale.
SOIL	Deep Maslin sand over limestone calcareous base
ELEVATION/ ASPECT	190m - 210m, Eastern aspect.
MANAGEMENT	VSP Spur pruned on a permanent cordon with a catch wire. Drip irrigated and conventionally managed.
FERMENTATION	Machine picked in the cool of night, pressed first thing in the morning and fermented to dry in tank using a neutral yeast. No MLF. 600L was then ripasso'd over pressed off Cabernet Sauvignon skins and left for 3 weeks to pick up colour and texture.
MATURATION	Base component was aged in stainless steel on lees for 6 months. 'Skins' component was aged in old, seasoned hogs heads for 6 months on lees. Blended together in October prior to bottling.
CLOSURE	Screw Cap.
WINEMAKER	Sam Berketa.