



VINEYARD

Christmas Hill Vineyard in Kuitpo and Carmine Peppicelli Vineyard in Kinton Valley, Gumeracha

NUMBERS

ALCOHOL: 14.5
pH: 3.30
RESIDUAL SUGAR: 2.6g/L
TOTAL ACIDITY: 7.03g/L

FERMENTATION

Whole Bunch Fermentation inoculated with neutral yeast.

STORY

Riddle me this... What is the beginning of eternity, the end of time and space... the beginning of every end and the end of every race? It's "E" of course. The AB&D Enigma is a puzzle well worth solving, as a puzzle has many sides, only some visible at first, but the deeper you dig the more is revealed.

ENIGMA

2014 BARBERA ADELAIDE HILLS



SENSES

SEE: Arterial blood

SMELL: Wild berries, rhubarb and custard.

TASTE: Strawberries and cream, pink lemonade

FOOD: Gamey meats, delicious on its own

CELLARING: 2027

SOIL

Light red clay loam.

MATURATION

24 months in old barriques (225L) and puncheons (500L). The latter is favoured for gentler maturation.

STYLE

Barbera is the grape variety here - thought to have originated in the hills of Piemonte it's high in acid, low in tannin, tricky in the vineyard, tricky in the winery, but by the beard of Zeus does it ever shape-shift into a soifalicious drink in the glass when all the panels of the vinous Rubik's Cube align.