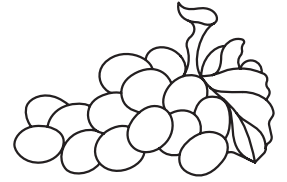
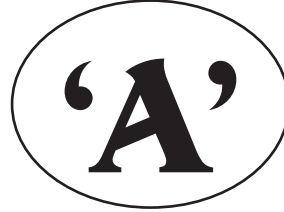


ALPHA BOX & DICE



NAME	APOSTLE
VINTAGE	2016
VARIETY	SHIRAZ: 87% DURIF: 13%
REGION	MCLAREN VALE ADELAIDE HILLS



The Apostle brings a message. He railed against the world of wine. He hissed and spat – spreading words of reform in the vineyard, treating the earth and vines with respect and using the art of the blend in smarter ways to make a complete wine.

LOOKS LIKE	Violets and rubies.
SMELLS LIKE	Spice, pepper, five spice, star anise and blackberries.
TASTES LIKE	Blackberries and bramble, gamey flavours, McLaren Vale earth.
DRINK WITH	Steak, slow-cooked beef, venison, duck, mushroom ragout.
CELLAR FOR	Up to 20 years.
NUMBERS	ALCOHOL: 14.1% pH: 3.57 RESIDUAL SUGAR: 2.6g/L TOTAL ACIDITY: 6.0g/L
VINEYARD	SHIRAZ: Loulakis Vineyard, Blewitt Springs. DURIF: Yacca Paddock, Kuitpo.
SOIL	LOULAKIS: Blewitt springs sand. YACCA PADDOCK: Red clay/loam shot through with ironstone gravel.
FERMENTATION	Inoculated with a neutral yeast, crushed and destemmed; fermented until dry on skins for two weeks.
MATURATION	25% new French barrique, remainder in old French barrique.
STYLE	The plot unfolds... We take big, rich Shiraz from McLaren Vale and blend it with Durif (AKA Petite Sirah), which should make it a bigger, richer wine. In reality, because the Durif comes from the cooler climes of Kuitpo, it is not as rich as expected and focuses on the spicier side of the "little Syrah". The punchline is that wine ends up looking more like Syrah than your classic McLaren Vale Shiraz.