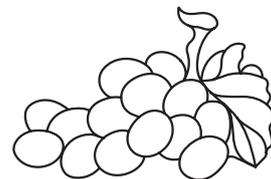
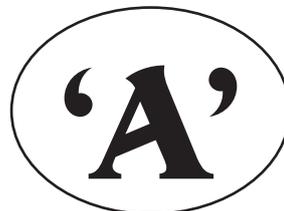


ALPHA BOX & DICE



NAME	APOSTLE
VINTAGE	2018
VARIETY	SHIRAZ / GRENACHE / CARIGNAN
REGION	MCLAREN VALE LANGHORNE CREEK



NOSE	Brambly berries up front that gives way to spicier elements and finishing with some brighter cherry like fruits.
PALATE	Full bodied weight with a roundness to it that draws out into a fresher finish thanks to the bright acidity. Plenty of tannins although they're soft and chalky and thoroughly enjoyable
DRINK WITH	Barbecue'd meats, Eggplant parmigiana,
CELLAR FOR	Up to 15 years.
NUMBERS	ALCOHOL: 15.3% pH: 3.59 RESIDUAL SUGAR: 4g/L TOTAL ACIDITY: 6.05g/L SO2 FREE/TOTAL (ppm): 19/69
STYLE	Machine harvested Blewitt Springs Shiraz was destemmed and pumped over twice daily until dry whilst the Carignan was handpicked and left with 60% whole bunches for fermentation and the Grenache was 100% whole bunch fermented. Everything was aged separately for 30 months in seasoned barriques and hogsheads then blended prior to bottling.

VINEYARD	SHIRAZ - Loulakis Vineyard, Blewitt Springs / GRENACHE - Zuzolo Vineyard, Sellicks Foothills, both in McLaren Vale / CARIGNAN - Kimbolton Vineyards in Langhorne Creek.
PICK DATE	SHIRAZ - 19/03 / GRENACHE - 10/03 / CARIGNAN - 26/03
ELEVATION / ASPECT	LOULAKIS SHIRAZ ELEVATION: 120m -130m, W aspect // ZUZOLO GRENACHE - ELEVATION: 60m-80m, W aspect // CARIGNAN - ELEVATION: 30m, flat no aspect.
SOIL	LOULAKIS - Maslin Sands over Limestone calcrete // ZUZOLO - sandy-loam over clay and limestone // CARIGNAN - Red sandy soils over limestone calcrete
MANAGEMENT	All vineyards are VSP spur pruned on a permanent cordon with lifting wires. Conventionally farmed with drip irrigation.
FERMENTATION	SHIRAZ - harvested by hand in the early hours of the morning, destemmed and fermented wild for 10 days on skins. / GRENACHE - harvested by hand in the early morning, fermented as 100% whole bunches with footstomping and hand plunging until dry. / CARIGNAN - Harvested by hand in the early morning, 60% whole bunch fermentation with the remainder crushed on top, gentle working of the cap during fermentation.
MATURATION	30 months in old, seasoned french oak, 12 months on lees.
CLOSURE	Diam
WINEMAKER	Sam Berketa