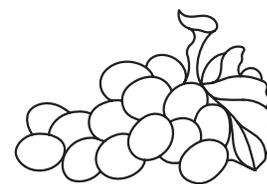
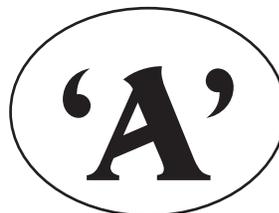


ALPHA BOX & DICE



NAME	APOSTLE
VINTAGE	2017
VARIETY	SHIRAZ - 93% DURIF - 7%
REGION	MCLAREN VALE ADELAIDE HILLS



NOSE	Raspberry and blackberry bramble, white and black pepper spice and the early suggestion of raisins.
PALATE	Starting soft, the weight builds into a full bodied, spicy number with youthful teen fruits that are developing into more mature adult flavours.
PAIR	Gamey meats and winter casseroles
CELLAR	Up to 10 years.
NUMBERS	ALCOHOL: 14.9% pH: 3.64 RESIDUAL SUGAR: 3.7g/L TOTAL ACIDITY: 6.0g/L SO2 FREE/TOTAL (ppm): 25/86
STYLE	Apostle puts a spin on the classic McLaren Vale Shiraz by adding Durif. Coming from the Kuitpo sub-region of the Adelaide Hills, the Durif is less of the typical velvety opulence that it usually expresses, instead enhancing the black pepper, white pepper and star anise spice of the Blewitt Springs Shiraz. The resulting wine has the feel of a Syrah, from a region famous for its Shiraz.

VINEYARD	SHIRAZ - Loulakis Vineyard, Blewitt Springs, McLaren Vale; planted on own roots in the late '90s. DURIF - Yacca Paddock, Kuitpo, Adelaide Hills; grafted in the early '00s.
PICK DATE	SHIRAZ - 18/02/16 DURIF - 05/04/16
ELEVATION / ASPECT	LOULAKIS - Elevation: 120m-130m, Western aspect. YACCA PADDOCK - Elevation: 360m-375m, East-North-Eastern aspect.
SOIL	LOULAKIS - Maslin sands over limestone calcrete. YACCA PADDOCK - Light red clay loam shot through with ironstone gravel over limestone and sandstone.
MANAGEMENT	LOULAKIS - Two-tier permanent cordon, spur pruned, VSP, sprawling canopy. Conventionally farmed with drip irrigation. YACCA PADDOCK - VSP, spur pruned on a single permanent cordon with a single catch wire. Conventional farming practices, drip irrigation. Some bunch thinning applied.
FERMENTATION	SHIRAZ - Machine harvested in the early hours of the morning, destemmed and inoculated with a neutral yeast. Fermented for 10 days on skins. Cap managed during fermentation using 15 minute pump-overs twice daily. DURIF - Hand picked in the morning, destemmed retaining as much whole berry as possible, inoculated with a neutral yeast, fermented until dry on skins for 10 days.
MATURATION	30 months in French barriques (30% new) with an additional six months in bottle.
CLOSURE	DIAM
WINEMAKER	Sam Berketa