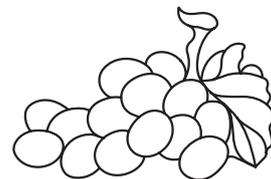


# ALPHA BOX & DICE



|         |   |
|---------|---|
| NAME    | BLOOD OF JUPITER                            |
| VINTAGE | 2017  |
| VARIETY | SANGIOVESE - 96%<br>CABERNET SAUVIGNON - 4% |
| REGION  | MCLAREN VALE                                |



|             |   |
|-------------|---|
| LOOKS LIKE  | Liquid bricks.  |
| SMELLS LIKE | Sour cherries, vanilla custard and brandy snaps.  |
| TASTES LIKE | Soft, full palate weight, lip-smacking tannins and a long, intriguing finish  |
| DRINK WITH  | Porchetta, bistecca, veal, venison, mushroom risotto and roast vegetables.  |
| CELLAR FOR  | Up to 10 years.   |
| NUMBERS     | ALCOHOL: 14.3%<br>pH: 3.62<br>RESIDUAL SUGAR: 2.5g/L<br>TOTAL ACIDITY: 5.5g/L<br>SO2 FREE/TOTAL (ppm): 28/80  |
| STYLE       | Blood of Jupiter celebrates all that is joyous about the Sangiovese grape. With a nod to the strength and longevity of the Super Tuscan demarcation, we blend in a touch of Cabernet Sauvignon to deepen the colour and provide the structural support to the beautiful Sangiovese fruit. |

|              |  |
|--------------|--|
| VINEYARD     | SANGIOVESE - Paxton 'Gateway Vineyard', McLaren Vale; planted in 2005 on 101-14 rootstock.<br>CABERNET - Harnett Vineyard, Willunga, McLaren Vale; planted in 1998 on own roots.   |
| PICK DATE    | SANGIOVESE - 22/03/17<br>CABERNET - 22/03/17   |
| ASPECT       | GATEWAY - Elevation: 80-100m, Northern aspect<br>HARNETT - Elevation: 70m, flat, no aspect.  |
| SOIL         | GATEWAY - Brown Sandy-loam over limestone calcrete.<br>HARNETT - Clay Loam over clay over limestone.   |
| MANAGEMENT   | GATEWAY - Spur pruned, VSP, permanent cordon, multiple lifting wires. Biodynamic farming with drip irrigation.<br>HARNETT - Spur pruned, VSP, with lifting wires. Shoot thinned. Conventionally farmed, drip irrigation.   |
| FERMENTATION | SANGIOVESE: Hand harvested, destemmed with rollers out, retaining as much whole berry as possible. Fermented until dry on skins (10 days) with wild yeast.<br>CABERNET: Machine harvested in the early hours of the morning, destemmed with the rollers out, retaining as much whole berry as possible, fermented until dry on skins (10 days) with neutral yeast. |
| MATURATION   | 12 months on full lees in new and old French barriques (35% new). Blended into cask for ageing for 12 more months.   |
| CLOSURE      | Cork composite   |
| WINEMAKER    | Sam Berketa  |