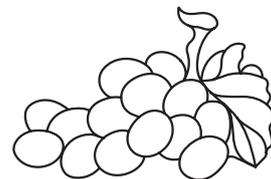


ALPHA BOX & DICE



NAME	DEAD WINE-MAKERS SOCIETY
VINTAGE	2017
VARIETY	DOLCETTO
REGION	ADELAIDE HILLS



LOOKS LIKE	Garnets.
SMELLS LIKE	Cinnamon and clove spice, cherries, strawberries and herbal notes.
TASTES LIKE	Savoury with bright acidity, supporting the fruitier aspect. Good structure without heavy tannin extraction. Hearty weight and masculine finish.
DRINK WITH	Pork, spiced lamb and chargrilled eggplant.
CELLAR FOR	Up to 10 years.
NUMBERS	ALCOHOL: 13.15% pH: 3.44 RESIDUAL SUGAR: 2.6g/L TOTAL ACIDITY: 3.44g/L SO2 Free/Total (ppm): 22/93
STYLE	2017 is certainly a deeper, richer and more intense vintage of the DWS than the previous few. Coming off the back of a stint in Barolo for their 2016 harvest and spending some time looking at how they make their Dolcetto, I made the decision to let the 2017 to hang out a little longer on the vine and really push the vineyard to see what it could deliver.

VINEYARD	CHRISTMAS HILL VINEYARD - Kuitpo; grafted to Chardonnay late '00s. YACCA PADDOCK VINEYARD - Kuitpo; grafted in early '00s.
PICK DATE	CHRISTMAS HILL - 05/04/17 YACCA PADDOCK - 07/04/17
ELEVATION / ASPECT	CHRISTMAS HILL - Elevation: 325m-330m, very slight South-Western aspect. YACCA PADDOCK - Elevation: 360m-375m, East-Nother-Eastern aspect.
SOIL	CHRISTMAS HILL - Light red clay loam shot through with ironstone gravel over limestone and sandstone. YACCA PADDOCK - Brown sandy loam with ironstone gravel over heavy clay.
MANAGEMENT	YACCA PADDOCK - VSP spur pruned on a single permanent cordon with a single catch wire. Conventional farming practices, drip irrigation. Some bunch thinning applied CHRISTMAS HILL - VSP and cane pruned to 10 node canes, shoot thinned, bunch thinned with single catch wire. Conventional farming practices with drip irrigation.
FERMENTATION	Hand harvested, destemmed with the rollers out, retaining as much whole berry as possible. Fermented until dry on skins (10 days) with wild yeast. Hand plunged for gentler extraction. Medium extraction through pressing cycle.
MATURATION	Matured in old burgundy barriques for nine months then matured in tank for nine months.
CLOSURE	Cork composite
WINEMAKER	Sam Berketa