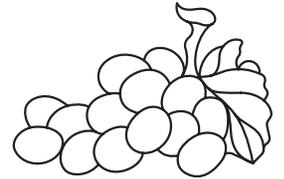


# ALPHA BOX & DICE



NAME	DEAD WINEMAKERS SOCIETY
VINTAGE	2018
VARIETY	DOLCETTO
REGION	ADELAIDE HILLS



NOSE	Cherry and blackberries integrated with earthy herbal notes.
PALATE	Bright acidity, which supports the fruitier aspects of the palate, although it's the velvety mouthfeel that sees it through to the finish.
PLATE	Pizza and salumi but wouldn't go astray with a steak and would love some chargrilled eggplant.
CELLAR	Up to 10 years.
NUMBERS	ALCOHOL: 13.2% pH: 3.43 RESIDUAL SUGAR: 2.6g/L TOTAL ACIDITY: 5.8g/L SO2 Free/Total (ppm): 28/92
STYLE	2018 was a much warmer vintage than the previous 2017 and it really shows through in the increased fruit weight in the 2018. Funnily, the alcohol levels are the same, but the 2018 has just a little more oomph! I loved the juicy and brooding fruits displayed in this wine, so we chose to mature it in stainless to lock those characters in. The result is a wine that has plenty of structure and generosity, yet still has the dark spectrum of fruits and spice retained.

VINEYARD	CHRISTMAS HILL VINEYARD - Kuitpo; grafted to Chardonnay late '00s. YACCA PADDOCK VINEYARD - Kuitpo; grafted in early '00s.
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 stainless steel tank for 18 months. Six months bottle age before release.
CLOSURE	Cork composite
WINEMAKER	Sam Berketa