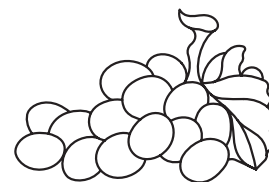


ALPHA BOX & DICE



NAME	DEAD WINE-MAKERS SOCIETY
VINTAGE	2016
VARIETY	DOLCETTO
REGION	ADELAIDE HILLS



LOOKS LIKE	Cherry skins.
SMELLS LIKE	Sour cherries, creaming soda, juicy fruits.
TASTES LIKE	Bright cherries, savoury spice, dried herbs.
DRINK WITH	Pizza, pasta, pork.
CELLAR FOR	Up to 5 years.
NUMBERS	ALCOHOL: 12.7% pH: 3.38 RESIDUAL SUGAR: 2.0g/L TOTAL ACIDITY: 5.7g/L
VINEYARD	Christmas Hill, Kuitpo. Yacca Paddock, Kuitpo.
SOIL	Red clay-loam shot through with ironstone gravel over limestone.
FERMENTATION	Hand picked, destemmed with rollers out; wild fermentation on skins until dry.
MATURATION	18 months on lees in old Burgundy barriques.
STYLE	Dolcetto translates to "little sweetie" because in comparison to its Piedmontese cousins Barbera and Nebbiolo it's pretty sweet, delicate and mellow.

Dead Winemakers Society is our homage to those visionary individuals that carved their path in the wine industry before us. They were the crazy ones; the wild-eyed wine poets that had a deep respect for both the land they farmed and the process of guiding the fruit to bottle in the most thoughtful and composed manner possible.