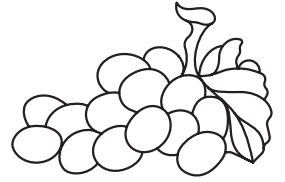


ALPHA BOX & DICE



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.

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: 13.157% pH: 3.44 RESIDUAL SUGAR: 2.6g/L TOTAL ACIDITY: 3.44g/L
VINEYARD	Christmas Hill, Kuitpo. Yacca Paddock, Kuitpo.
SOIL	Light red clay loam shot through with ironstone gravel over limestone.
FERMENTATION	Hand picked, destemmed with rollers out; wild fermentation on skins until dry.
MATURATION	Matured on lees in old Burgundy barriques for nine months, then matured in tank for nine months.
STYLE	Dolcetto translates to "little sweetie" because in comparison to its Piedmontese cousins Barbera and Nebbiolo it's pretty sweet, delicate and mellow. 2017 vintage has a more masculine feel, earthier and bolder than previous vintages.