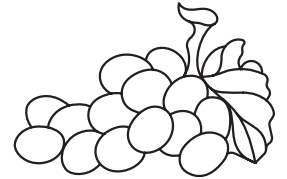


# ALPHA BOX & DICE



NAME	ENIGMA
VINTAGE	2018
VARIETY	BARBERA
REGION	ADELAIDE HILLS



NOSE	Zesty Barbera nose with bright red berries and rhubarb, red frog lollies and wet leaves on the forest floor.
PALATE	Bright acidity with a hint of tannins providing a slightly playful and chewy finish. Berry compote with red berries building into darker blackberries and spices on the finish.
PAIR	Caprese salad, pasta, pizza and turkey.
CELLAR	Up to 15 years.
NUMBERS	ALCOHOL: 15.1% pH: 3.5 RESIDUAL SUGAR: 3.2g/L TOTAL ACIDITY: 6.27g/L SO2 FREE/TOTAL (ppm): 28/49
STYLE	2018 was a fantastic year for Barbera. Plenty of sunshine in a warmer vintage allowed us to get the perfect fruited spectrum to the wine, where the red fruits start to transition into the darker fruits and spice, yet still retaining the beautiful acidity that is the hallmark of the variety.

VINEYARD	BERRY VINEYARD - Kuitpo; replanted in 2011 on 101-14 rootstock. PEPICELLI VINEYARD - Kenton Valley; grafted to Merlot rootstock in 2011.
PICK DATE	BERRY - 08/04/17 PEPICELLI - 28/04/17
ELEVATION/ASPECT	BERRY - Elevation: 395m-400m elevation, No aspect. PEPICELLI - Elevation: 495m-510m, Northerly aspect.
SOIL	BERRY - light red clay-loam over limestone. PEPICELLI - light brown clay-loam over sandstone.
MANAGEMENT	Berry Vineyard is cane pruned to 10 nodes, Pepicelli Vineyard is VSP spur pruned on a permanent cordon. Both vineyards are shoot and bunch thinned and have two lifting wires. The vineyards are farmed conventionally with drip irrigation.
FERMENTATION	Hand harvested with roughly 60% whole bunches, wild fermentation which occurred in open fermenters with pump overs initially during the early stages of fermentation then plunged twice daily. Gentle pressing cycle.
MATURATION	Matured for 18 months predominantly in puncheons (5% new) and foudre.
CLOSURE	DIAM.
WINEMAKER	Sam Berketa