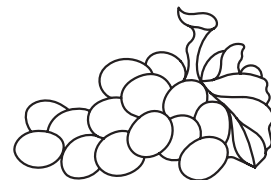


ALPHA BOX & DICE



Riddle me this... What is the beginning of eternity, the end of time and space, the beginning of every end and the end of every race? It's 'E' of course! The ABQD Enigma is a puzzle well worth solving, as a puzzle has many sides, only some visible as first, but the deeper you dig, the more is revealed.

NAME	ENIGMA
VINTAGE	2016
VARIETY	BARBERA
REGION	ADELAIDE HILLS



LOOKS LIKE	Bright purple.
SMELLS LIKE	Strawberries and cream, wild berries and rhubarb.
TASTES LIKE	Rhubarb and custard, pink lemonade and wild berries.
DRINK WITH	Anything Italian, from antipasto to steak.
CELLAR FOR	Up to 10 years.
NUMBERS	ALCOHOL: 13.9% pH: 3.29 R RESIDUAL SUGAR: 2.9g/L TOTAL ACIDITY: 7.4g/L
VINEYARD	Berry vineyard, Kuitpo. Pepicelli Vineyard, Kenton Valley.
SOIL	BERRY: light red clay-loam over limestone. PEPICELLI: light red loam over granite.
FERMENTATION	Hand picked, 60% whole bunch fermentation, 40% crushed on top of the whole bunches; wild fermentation until dry.
MATURATION	18 months on lees in a old puncheons with the remainder in old Burgundy barriques.
STYLE	There's no other grape quite like Barbera. High acid with no tannins, it has a liveliness and a drinkability to it that no other wine can quite match. It's the sort of acid that's like licking a 9V battery... Come on, we've all tried it.