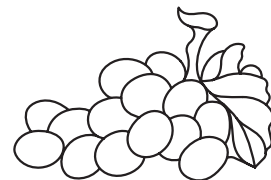


ALPHA BOX & DICE



NAME	ENIGMA
VINTAGE	2017
VARIETY	BARBERA
REGION	ADELAIDE HILLS



LOOKS LIKE	Stewed rhubarb.
SMELLS LIKE	Flinty, herbal, strawberries, cooked rhubarb, Amaro Montenegro.
TASTES LIKE	Chocolate, blackberries, cherries, Blackforest cake and pink lemonade.
DRINK WITH	Caprese salad, pasta, pizza and turkey.
CELLAR FOR	Up to 15 years.
NUMBERS	ALCOHOL: 14.5 pH: 3.4 RESIDUAL SUGAR: 2.9g/L TOTAL ACIDITY: 6.51g/L
VINEYARD	Berry vineyard, Kuitpo.
SOIL	BERRY: light red clay-loam over limestone. PEPICELLI: light brown clay-loam over granite.
FERMENTATION	Hand picked, roughly 25% whole bunches; wild fermentation until dry in open fermenters with pump overs twice daily.
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.

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.