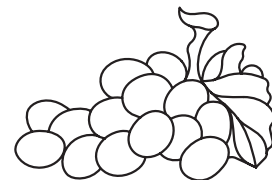


ALPHA BOX & DICE



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 SO2 FREE/TOTAL (ppm): 20/68
STYLE	Barbera in 2017 was our last pick, outlasting even Nebbiolo and Aglianico on the vine. There's a flinty hit of reduction up front that blows off quite quickly to reveal the tasty berry characters underneath. We aim for the more red fruited spectrum: cranberries, mulberries and cherries, and this has a gamey edge to it.

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 25% 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 and the balance into old barriques on full lees.
CLOSURE	Cork composite
WINEMAKER	Sam Berketa