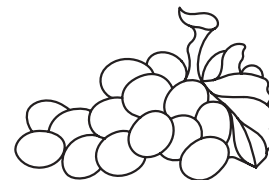


ALPHA BOX & DICE



NAME	ENIGMA
VINTAGE	2018
VARIETY	BARBERA
REGION	ADELAIDE HILLS



NOSE	Earthiness, herbal, berries and forest floor.
PALATE	Flinty complexity with a fuller, more savoury palate.
PAIR	A rabbit or duck ragu, or eggplant melanzane.
CELLAR	Up to 15 years.
NUMBERS	ALCOHOL: 15.0% pH: 3.53 TOTAL ACIDITY: 6.02g/L
STYLE	When blending the 2018 Enigma, ABSD Winemaker Sam Berketa kept a barrel from each of the two sites we pick from because he was so impressed with the different expressions each vineyard produced. This is the Berry Vineyard wine and as the label suggests, expect notes of darker blackberries, spices and wet leaves on the forest floor with flinty complexity and a fuller, more savoury palate.

VINEYARD	BERRY VINEYARD - Kuitpo, Southern Adelaide Hills; Clone 424 replanted in 2011 on 101-14 rootstock.
PICK DATE	10/04/18
ELEVATION/ ASPECT	395m-400m elevation, no aspect, rows run east west.
SOIL	Pebbly, red sandy-loam over sandstone and clay.
MANAGEMENT	Cane pruned to 10 nodes, farmed conventionally with drip irrigation.
FERMENTATION	Open, 60% Whole Bunch fermentation, crushed on top. Wild yeast. Unfined. Unfiltered.
MATURATION	30 months in a seasoned puncheon.
CLOSURE	Composite Cork.
WINEMAKER	Sam Berketa.