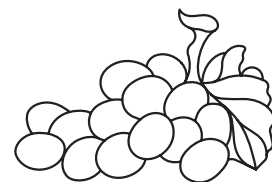


ALPHA BOX & DICE



NAME	<i>ENIGMA</i>
VINTAGE	<i>2018</i>
VARIETY	<i>BARBERA</i>
REGION	<i>ADELAIDE HILLS</i>



VINEYARD	BONOPOSTO VINEYARD - Kenton Valley, Northern Adelaide Hills.
PICK DATE	05/04/18
ELEVATION/ ASPECT	495m-510m elevation, Northerly aspect.
SOIL	Brown/red clay-loam over sandstone.
MANAGEMENT	VSP spur pruned on a permanent cordon. Farmed conventionally with drip irrigation.
FERMENTATION	Open, 60% Whole Bunch fermentation, crushed on top.
MATURATION	30 months in a seasoned punchoen.
CLOSURE	Composite Cork.
WINEMAKER	Sam Berketa.

NOSE	Rhubarb, tart raspberries, red frogs and brandy spice.
PALATE	Soft, bright, tart fruits that meld with the lively acidity inherent in the variety.
PAIR	Christmas Ham on buttered toast, Turkey or Porchetta would also go beautifully! Or a Mushroom pasta or Risotto.
CELLAR	Up to 15 years.
NUMBERS	ALCOHOL: 15.2% pH: 3.42 TOTAL ACIDITY: 6.69g/L
STYLE	When blending the 2018 Enigma, AB&D 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 Bonposto Vineyard wine and as the label suggests, expect notes with red frog lolly characters, rhubarb and custard and a bright, pretty, fruit forward palate.