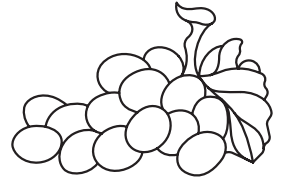


# ALPHA BOX & DICE



NAME	FOG
VINTAGE	2014
VARIETY	NEBBIOLO
REGION	ADELAIDE HILLS



LOOKS LIKE	Deep leather.
SMELLS LIKE	Turkish Delight, rose petals, tobacco, leather.
TASTES LIKE	Sandalwood, Turkish Delight, tobacco, velvet mouthfeel.
DRINK WITH	Veal, truffle and mushroom pasta and steak tartare.
CELLAR FOR	Up to 50 years.
NUMBERS	ALCOHOL: 14.3% pH: 3.66 RESIDUAL SUGAR: 1.2g/L TOTAL ACIDITY: 6.92g/L
VINEYARD	Protero Vineyard, Kenton Valley/Gumeracha.
SOIL	Sandy loam with pockets of clay over bedrock.
FERMENTATION	Hand picked, destemmed with rollers out, inoculated with a neutral yeast; fermented until dry on skins; extended maceration on skins for a total of eight weeks.
MATURATION	24 months on lees in old puncheons, 12 months in old Burgundy barriques.
STYLE	Notoriously high in tannin that takes years to develop further characteristics, many consider the wait more than worth it. This is the Alpha Box & Dice take on the classic Barolo.

*While light in colour yet bold in tannic structure, Fog takes over three years to make it to the glass - making it more Nebbi-YOLO than Nebbiolo. Every fog must lift - and when it does - we shall devour the treasures unveiled.*