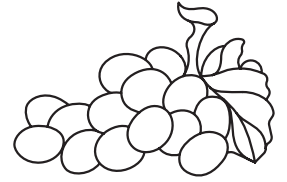


ALPHA BOX & DICE



NAME	FOG
VINTAGE	2016
VARIETY	NEBBIOLO
REGION	ADELAIDE HILLS



LOOKS LIKE	Bricks.
SMELLS LIKE	Turkish Delight, cola, leather and spice.
TASTES LIKE	Earthy tannins, velvet musk, raw cacao and carob.
DRINK WITH	Veal, mushrooms, steak, kangaroo and venison.
CELLAR FOR	Up to 20 years.
NUMBERS	ALCOHOL: 14.3% pH: 3.73 RESIDUAL SUGAR: 1.2g/L TOTAL ACIDITY: 6.3g/L
VINEYARD	Baldasso Vineyard, Kenton Valley. Christmas Hill Vineyard, Kuitpo.
SOIL	BALDASSO: Sandy-loam with pockets of clay over granite bedrock. CHRISTMAS HILL: Red clay-loam shot through with ironstone gravel over limestone rubble.
FERMENTATION	Hand picked, destemmed with rollers out, wild fermentation on skins until dry, extended maceration for a total of six weeks on skins.
MATURATION	12 months in Bordeaux barriques (10% new) then 12 months in old puncheons then six months in old Burgundy barriques; six months in bottle.
STYLE	This is the more 'modernist' style of winemaking in Barolo. Typically, the modernist take on Barolo is less skin contact, ageing in barriques (rather than exclusively in large barrels called botti) and the use of new oak. The addition of a single barrique of Nebbiolo left on skins for 406 days really adds a huge amount of depth to the jucier portion that was a little more shallow.

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.