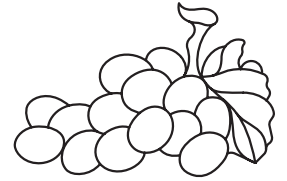


# ALPHA BOX & DICE



NAME	FOG
VINTAGE	2017
VARIETY	NEBBIOLO
REGION	ADELAIDE HILLS



NOSE	Turkish Delight, blackcurrants, Cherry Cola, leather and spice.
PALATE	Earthy tannins, velvet musk, raw cacao and carob.
PAIR	Veal, mushrooms, steak, kangaroo and venison.
CELLAR	Up to 20 years.
NUMBERS	ALCOHOL: 14.7% pH: 3.63 RESIDUAL SUGAR: 2.3g/L TOTAL ACIDITY: 6.3g/L SO2 FREE/TOTAL (ppm): 32/96
STYLE	Fresh off the back of doing a harvest during what is being celebrated as one of the best harvests for Barolo in recent times, where I worked with one of the best producers in the region, I came back reinvigorated and with a clearer concept of how to make a beautiful Nebbiolo. This wine is all about the 'one-percenters' - the little things that make a good wine great. The other thing Nebbiolo needs is time and patience and we've given our Fog plenty of that.

VINEYARD	Protero Vineyard in Kenton Valley; planted in 2000 Mudgee and 230 clones.
PICK DATE	05/05/17 & 08/05/17
ELEVATION/ASPECT	Elevation: 410-450m with North-Western aspect.
SOIL	Sandy-loam with pockets of clay over granite bedrock.
MANAGEMENT	Cane pruned to 10 nodes, VSP with multiple lifting wires. Shoot and bunch thinned and conventionally farmed with drip irrigation.
FERMENTATION	Hand harvested in two picks, mostly destemmed (10% whole bunch). Wild fermentation until dry, then the fermenter was sealed up to remain on skins for a total of six weeks. Pressed off and matured separately for the first 12 months.
MATURATION	Six weeks total maceration on skins, 12 months in new (5%) and old barrique on lees. Racked to cask and puncheon for 18 months, racked back to old puncheon for six months. Blended for bottling and aged for three months in bottle.
CLOSURE	Cork composite
WINEMAKER	Sam Berketa