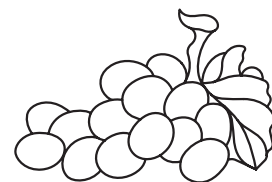


ALPHA BOX & DICE



NAME	ICONA
VINTAGE	2015
VARIETY	CABERNET SAUVIGNON
REGION	MCLAREN VALE



LOOKS LIKE	Garnets and rubies.
SMELLS LIKE	Cassis, blueberries, Cherry Ripes.
TASTES LIKE	Molasses, chocolate and cherries.
DRINK WITH	Thick, juicy steak, or after dinner conversation.
CELLAR FOR	Up to 30 years.
NUMBERS	ALCOHOL: 13.9% pH: 3.29 RESIDUAL SUGAR: 2.9g/L TOTAL ACIDITY: 7.4g/L
VINEYARD	Harnett's Vineyard, Willunga.
SOIL	Brown clay over limestone.
FERMENTATION	Machine picked, destemmed rollers out, inoculated with a neutral yeast, fermented until dry on skins.
MATURATION	24 months on lees in Bordeaux barriques (33% new).
STYLE	McLaren Vale Cabernet Sauvignon is often in the shadow of Shiraz, yet it is just as enchanting. Icona is a true reflection of a premium McLaren Vale Cab Sauv, with a bold richness and juicy flavours, including the signature McLaren Vale 'chocolatiness'. This is what we call 'Dad Wine'.

We need a special place for the icons. They are venerated examples of how to be; a benchmark for how to strive to reach such levels of glory. There are icons in every industry, standing pretty on their pedestals, a near god-like effigy. Icona is our homage to the icon of McLaren Vale, of which there are many.