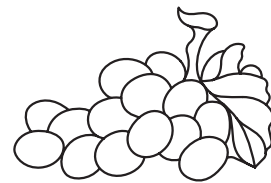
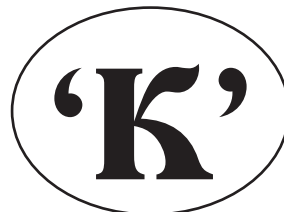


ALPHA BOX & DICE



Kit & Kaboodle, the all-in blend. These are a bunch of red varieties that aren't found in the same region in the 'Old World' and used together to make the ultimate blend. This wine explores the beauty of Australia's wine lawlessness.

NAME	KIT & KABOODLE
VINTAGE	2018
VARIETY	TEMPRANILLO: 69% CABERNET SAUV: 14% MONTEPULCIANO: 9% SHIRAZ: 8%
REGION	ADELAIDE HILLS / MCLAREN VALE / LANGHORNE CREEK



LOOKS LIKE	Dark beetroot.
SMELLS LIKE	Plum, eucalypt, earthy funk, betroot, cranberries, chocolate, coffee and spice.
TASTES LIKE	Light-yet-heavy, earthy-yet-clean, youthful-yet-old, rich-yet-soft. Dark fruits.
DRINK WITH	Beef and BBQ meats, burgers and bar snacks.
CELLAR FOR	Up to 10 years
NUMBERS	ALCOHOL: 14.5% pH: 3.79 RESIDUAL SUGAR: 2.6g/L TOTAL ACIDITY: 5.8g/L
VINEYARD	TEMPRANILLO: Springhill Vineyard, Adelaide Hills. CABERNET SAUVIGNON: Harnett's Vineyard, McLaren Vale. MONTEPULCIANO: Kimbolton Vineyard, Langhorne Creek. SHIRAZ: Loulakis Vineyard, Blewitt Springs.
SOIL	TEMPRANILLO: Light red clay loam shot through with ironstone gravel over limestone. CABERNET SAUVIGNON: Heavy clay loam over limestone. MONTEPULCIANO: Red sand over limestone. SHIRAZ: Sand over limestone.
FERMENTATION	TEMPRANILLO, SHIRAZ and CABERNET SAUVIGNON: Destemmed and fermented until dry on skins with pump-overs twice daily during the active phase. MONTEPULCIANO: Fermented as 100% whole bunches and footstomped twice daily.
MATURATION	All wines were matured in seasoned French oak. TEMPRANILLO, SHIRAZ and MONTEPULCIANO for nine months and the CAB SAUV for five years.
STYLE	Continuing the search for the 'ultimate red blend' the 2018 Kit & Kaboodle has a heavier approach, while still trying to maintain a balance.