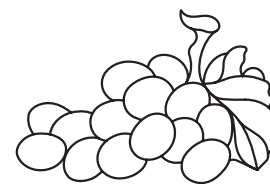


# ALPHA BOX & DICE



NAME	LAZARUS
VINTAGE	NV
VARIETY	RIPASSO
REGION	SOUTH AUSTRALIA



NOSE	Pickled cherries, pepper, violets, raisins, hay
PALATE	Zippy acidity, dusty tannins with chalky structure, round weight with a balanced finish.
PAIR	Spicy foods, like Phad Khrapow Donkatsu or Vindaloo.
CELLAR	Up to 10 years.
NUMBERS	ALCOHOL: 14.4% pH: 3.61 RESIDUAL SUGAR: 3.6g/L TOTAL ACIDITY: 7.1g/L SO2 Free/Total (ppm): 40/96
STYLE	The success of the first (re)incarnations of Lazarus drove me to push the boundaries of this technique even more and start experimenting with longer skin contact times, multiple different varieties for both the base wine and skin components, skins and stalks, younger base wines and post extended-maceration on skins. Each batch was kept separate in neutral oak to catalogue the effect that tweaking these variables had on the resulting wines before being blended into the final product and ageing as a complete blend for six months in barrel.

VARIETIES	Barbera, Cabernet Sauvignon, Negroamaro, Shiraz, Mataro, Aglianico, Tempranillo, Grenache, Dolcetto
VINEYARD	Multiple across South Australian winemaking regions.
FERMENTATION	All varieties fermented separately. Native yeast and native malolactic fermentation in all ferments.
MATURATION	Barbera, Cabernet Sauvignon, Negroamaro, Shiraz, Mataro, Aglianico, Tempranillo, Grenache, Dolcetto are all the varieties used in decreasing volumes. Each variety was passed over the skins of Shiraz, Nero d'Avola and Carignan post fermentation. The resulting wine was then aged for six months in barrel.
CLOSURE	Composite cork.
WINEMAKER	Sam Berketa.