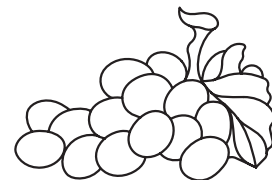


ALPHA BOX & DICE



Lazarus is a special project where the winemakers at Alpha Box & Dice breathe new life into wine that would otherwise be discarded. Lazarus has been years in the making, with wines of all vintages and varieties being added into the master stock over years, and then washed over fresh skins annually.

NAME	LAZARUS
VINTAGE	NV
VARIETY	RIPASSO
REGION	SOUTH AUSTRALIA



LOOKS LIKE	Blood.
SMELLS LIKE	Lavender, thyme, sage, Blackberries/ brambles, Savoury spices, curry leaves.
TASTES LIKE	Olives, meat, cranberries, cherries, strawberries and licquorice.
DRINK WITH	Rabbit, pork and lamb.
CELLAR FOR	Up to eight years.
NUMBERS	ALCOHOL: 14.2% pH: 3.55 RESIDUAL SUGAR: 1.9g/L TOTAL ACIDITY: 7.0g/L
VINEYARD	Many vineyards across South Australia. Main varieties - Barbera, Tempranillo, Mataro, Dolcetto, Shiraz, Cabernet Sauvignon and Montepulciano.
SOIL	Varied from vineyards across South Australia.
FERMENTATION	2000L of old Barbera, Tempranillo and Mataro was put over 2016 Montepulciano skins and left to steep for five days. Pressed off and topped with Dolcetto, Shiraz, Cab. Sauv. from different years and left to mature for 18 months.
MATURATION	The oldest portions of wine are 10 years old on 2016 Montepulciano skins. Matured in stainless steel for 18 months.
STYLE	Conventionally, Ripasso is a technique where young wine washes over old skins to give old characters... Since we at ABSD don't really do 'conventional', we flipped the method with what we've coined the 'Reverse Ripasso', where old wine is washed over new skins. For Lazarus, we used new vintage Montepulciano skins.