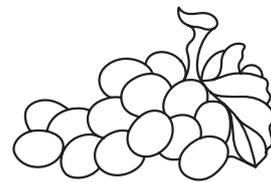
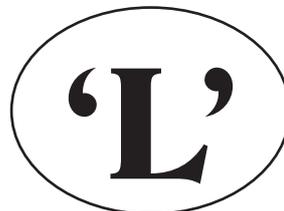


# ALPHA BOX & DICE



NAME	LAZARUS
VINTAGE	NV
VARIETY	RIPASSO
REGION	SOUTH AUSTRALIA



LOOKS LIKE	Blood.
SMELLS LIKE	White pepper, violets, cherries, blackberry brambles and dried hay.
TASTES LIKE	Zippy acidity, dusty tannins with chalky structure, round weight with a balanced finish.
DRINK WITH	Rabbit, pork and lamb.
CELLAR FOR	Up to 10 years.
NUMBERS	ALCOHOL: 14.2% pH: 3.55 RESIDUAL SUGAR: 1.9g/L TOTAL ACIDITY: 7.0g/L
STYLE	The success of the previous (re)incarnation 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 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 on lees.

VARIETIES	Shiraz (30.8%), Cabernet Sauvignon (23.5%), Barbera (16.7%), Negroamaro (12.5%), Aglianico (8.4%), Tempranillo (4.2%), Grenache (3.2%), Mataro (>1%), Dolcetto (>1%)
VINEYARD	Predominantly from McLaren Vale vineyards (78%), Negroamaro from Ricca Terra Farms Barbera vineyard (12.5%), Cabernet Sauvignon and Dolcetto coming from the Christmas Hill vineyard in Adelaide Hills (4%), Tempranillo from the Gibson vineyards in the Barossa (4%).
SOIL	Soil types in the Lazarus are as diverse as the range of varieties.
FERMENTATION	All varieties have been fermented dry on skins separately, with some whole bunch fermentation used on the Cabernet Sauvignon (4.2%) and the remainder destemmed. Mostly native yeast fermentation, all wines went through malolactic fermentation.
MATURATION	All varieties used have been re-passed over the skins of another variety and left to steep and integrate from anywhere from five days to four weeks. The entire cuvee was blended together and aged for six months with minimal sulphides added. The following are the "ripasso" combinations: Aglianico on Cabernet Sauvignon skins, Cabernet Sauvignon on Sangiovese and Cabernet Sauvignon skins, Tempranillo and Barbera on Nero d'Avola skins and stems, Shiraz over Sangiovese skins, Barbera, Grenache, Mataro and Dolcetto on Nebbiolo skins.
CLOSURE	Composite cork.
WINEMAKER	Sam Berketa.