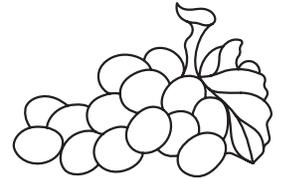


ALPHA BOX & DICE



NAME	MISTRESS
VINTAGE	2018
VARIETY	TEMPRANILLO - 53% / CARIGNAN - 47%
REGION	ADELAIDE HILLS / LANGHORNE CREEK



NOSE	Raspberry bullets, blueberries, subtle herbal notes and the slightest suggestion of black olive.
PALATE	Initial spice supports the juicy red and blue fruits carried through on a wave of mouthwatering acidity. Medium weight lends itself to be enjoyed at almost all occasions.
PAIR	Tapas, Lamb and Chicken or stuffed peppers and stuffed mushrooms for the vego consumers.
CELLAR	Up to 10 years.
NUMBERS	ALCOHOL: 14.2 pH: 3.69 RESIDUAL SUGAR: 2.1g/L TOTAL ACIDITY: 5.9g/L
STYLE	The Mistress is our Iberian blend - a wine that represents all that we love about Portuguese and Spanish varieties. Juicy fruits and savoury spices with gentle tannins are the distinctive descriptors for these oft overlooked wines, and the 2018 embodies all of these characteristics and then some.

VINEYARD	TEMPRANILLO - Two vineyards in the Adelaide Hills - Pepicelli Vineyard in Kenton Valley and the Springhill Vineyard in Macclesfield. CARIGNAN - Kimbolton Vineyards in Langhorne Creek.
ELEVATION / ASPECT	TEMPRANILLO - Pepicelli Vineyard: 495m - 510m elevation, Northerly aspect. Springhill Vineyard: 340m-350m elevation, Northerly aspect. CARIGNAN - 30m elevation, on flat ground with no aspect.
SOIL	TEMPRANILLO - Pepicelli: Light brown to red clay-loam over sandstone. Springhill: Grey loam with pebbly ironstone gravel over red clay. CARIGNAN - Kimbolton: Red sandy loam over a deep calcareous base.
MANAGEMENT	All vineyards are VSP spur pruned to two nodes on a permanent cordon, with multiple lifting wires. Vines are both shoot and bunch thinned and farmed conventionally with drip irrigation.
FERMENTATION	TEMPRANILLO - Handpicked, destemmed with the rollers out to retain as much whole berry as possible. Wild fermentation on skins until dry, cap managed through pump overs twice daily. CARIGNAN - Handpicked and fermented with 68% whole bunches with the remainder destemmed on top. Wild fermentation on skins until dry, cap managed through punchdowns twice daily.
MATURATION	Matured for 18 months in old, seasoned barriques, 12 months of that on full lees.
CLOSURE	DIAM
WINEMAKER	Sam Berketa