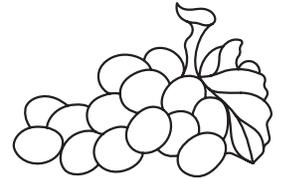


ALPHA BOX & DICE



NAME	MISTRESS
VINTAGE	2019
VARIETY	TOURIGA NACIONAL - 49% TEMPRANILLO - 30% CARGNAN - 21%
REGION	BAROSSA VALLEY / ADELAIDE HILLS / LANGHORNE CREEK



NOSE	Bright red and blue fruits, raspberry bullets, blueberries, toffee apple lollies, subtle spices.
PALATE	Juicy acidity that leaps around the mouth with light dusty tannins that are super soft. Slightly fuller than the nose implies yet the acidity keeps it nice and playful.
PAIR	Tapas. Fried things on bread. Olives and charcuterie.
CELLAR	Up to 10 years.
NUMBERS	ALCOHOL: 13.8 pH: 3.75 RESIDUAL SUGAR: 2.6g/L TOTAL ACIDITY: 6.0g/L SO2 FREE/TOTAL (ppm): 33/85
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. Each of these varieties in the 2019 work seamlessly in with one another to create a beautiful wine that is just a joy to drink.

VINEYARD	TOURIGA NACIONAL - Tschärke Estate Vineyard, Greenock Creek. TEMPRANILLO - Pepicelli Vineyard, Kenton Valley. CARGNAN - Kimbolton Vineyard.
ELEVATION / ASPECT	TOURIGA - 300m elevation with a gentle Westerly aspect. TEMPRANILLO - 495m-510m elevation, Northerly aspect. CARGNAN - 30m elevation, on flat ground with no aspect.
SOIL	TOURIGA - Reddish brown alluvial loam. TEMPRANILLO - Light brown to red clay loam over sandstone. CARGNAN - 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 Tempranillo and Carignan are farmed conventionally with drip irrigation, whilst the Touriga is organically farmed.
FERMENTATION	TOURIGA - Machine picked and destemmed, fermented in stainless steel with wild yeast and pumped over twice daily for cap management. 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. CARGNAN - Handpicked and fermented with roughly 60% whole bunches and the remainder destemmed on top. Wild fermentation on skins until dry, cap managed through punchdowns twice daily.
MATURATION	Matured separately for nine months in old, seasoned barriques on full lees, then blended together for nine months further ageing in stainless steel.
CLOSURE	DIAM
WINEMAKER	Sam Berketa