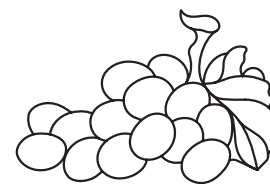


ALPHA BOX & DICE



NAME	XOLA
VINTAGE	2017
VARIETY	AGLIANICO
REGION	MCLAREN VALE



NOSE	Plums, cherries, fennel seed, star anise and pepper spice
PALATE	Slightly salty, dutch liquorice, with the consistency of butterscotch sauce and an elegant acid line.
PAIR	Steak and roast meat dishes.
CELLAR	Up to 15 years.
NUMBERS	ALCOHOL: 14.7% pH: 3.69 RESIDUAL SUGAR: 3.5g/L TOTAL ACIDITY: 6.2g/L SO2 FREE/TOTAL (ppm): 22/91
STYLE	Xola is our exploration of duality. Aglianico inherently features both 'feminine' and 'masculine' characteristics in its wine, appearing lighter and more perfumed in the glass than on the palate,

VINEYARD	Dowie Doole California Rd Vineyard, McLaren Vale. Mat 1 Clone on Cabernet Sauvignon rootstock, grafted in 2012.
ELEVATION / ASPECT	70m to 80m with an North Easterly aspect.
SOIL	Thin layer of brown sandy loam over clay over limestone calcrete.
MANAGEMENT	Spur pruned to two node spurs on VSP trellis with permanent cordon with multiple lifting wires. Shoot thinned early. Vineyard is currently undergoing organic certification. Drip irrigation.
FERMENTATION	Handpicked, destemmed with the rollers out to retain as much whole berry as possible. Fermented on skins until dry using native yeast and held on skins for an extra four weeks, for six weeks total maceration.
MATURATION	Six weeks total maceration on skins. 18 months in seasoned barriques then 12 months in seasoned puncheons.
CLOSURE	DIAM
WINEMAKER	Sam Berketa