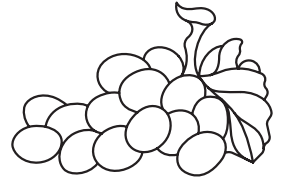


# ALPHA BOX & DICE



NAME	REBEL REBEL
VINTAGE	2016
VARIETY	MONTEPULCIANO
REGION	LANGHORNE CREEK



LOOKS LIKE	Cottee's red cordial.
SMELLS LIKE	White pepper, guava, strawberries and cream.
TASTES LIKE	Ruby red grapefruit, blood orange, cranberry and mulberry.
DRINK WITH	Turkey, chicken, duck, pigeon, pork and chops.
CELLAR FOR	Up to eight years.
NUMBERS	Alcohol: 11.5% pH: 3.4 Residual Sugar: 1.4g/L Total Acidity: 6.0g/L
VINEYARD	Kimbolton Vineyard, Langhorne Creek.
SOIL	Red sand over limestone.
FERMENTATION	80% machine picked, destemmed, inoculated with a neutral yeast, fermented until dry on skins, no pressings. 20% hand picked, 100% whole bunch fermentation on skins until dry.
MATURATION	Nine months in tank.
STYLE	Montepulciano has proven to be a resilient grape, offering high yields in even extreme conditions. It is also very fruit forward and drinks great young, making it no mystery why it is one of the most planted grape varieties in Italy.

*We all need rebels – outsiders who make our hearts race. Those that make us remember that life can be thrilling. They beckon us with the promise of adventure, that our hearts won't allow. Live fast, drink young.*