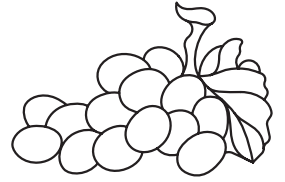


# ALPHA BOX & DICE



*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.*

NAME	REBEL REBEL
VINTAGE	2018
VARIETY	MONTEPULCIANO
REGION	LANGHORNE CREEK



LOOKS LIKE	Beetroot juice.
SMELLS LIKE	Dark chocolate, Cherry Ripe and beetroot.
TASTES LIKE	Herbaceous and earthy, bright cranberries, plums, dark chocolate with savoury/meaty edge.
DRINK WITH	Gamey meats, pork, turkey, pasts and porchetta.
CELLAR FOR	Up to 5 years.
NUMBERS	Alcohol: 13.3% pH: 3.83 Residual Sugar: 1.4g/L Total Acidity: 5.0
VINEYARD	Kimbolton Vineyard, Langhorne Creek.
SOIL	Red sand over limestone.
FERMENTATION	Hand picked, 100% whole bunch, wild fermentation on skins until dry.
MATURATION	Five months on lees 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. For 2018, no sulphites were added to Rebel Rebel.