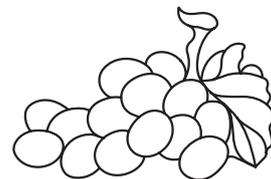


ALPHA BOX & DICE



NAME	<i>REBEL REBEL</i>
VINTAGE	<i>2019</i>
VARIETY	<i>MONTEPULCIANO</i>
REGION	<i>LANGHORNE CREEK</i>



LOOKS LIKE	Blackberry juice.
SMELLS LIKE	Blackcurrant, raspberries, cranberries, five spice and flint.
TASTES LIKE	Light, bright acidity and fresh juiciness with a touch of flinty minerality.
DRINK WITH	Turkey and tofu.
CELLAR FOR	Up to 5 years.
NUMBERS	ALCOHOL: 10.5% pH: 3.39 RESIDUAL SUGAR: 2.5g/L TOTAL ACIDITY: 5.52g/L SO2 Free/Total (ppm): 12/23
STYLE	Italian bred grapes, from a Langhorne Creek vineyard, made in a Beaujolais style. Montepulciano as you've never seen her before - bright, complex, fresh and delicate, made to be drunk in half an hour amongst friends. Fermented as 100% whole bunches that are handpicked in the cool of morning and picked early to capture that freshness, contrasted with the good green aromas that come with the stem inclusion that also provides subtle structure to support the perfumed berries wafting up the nose.

VINEYARD	East Block, Kimbolton Vineyard, Langhorne Creek. Gated in 2009 to Chardonnay rootstock.
PICK DATE / BOTTLE DATE	19/03/19 23/10/19
ELEVATION / ASPECT	Elevation of 100m, flat with no aspect.
SOIL	Red alluvial sandy soil over limestone bedrock.
MANAGEMENT	Spur pruned, VSP, permanent cordon with a catch wire on the northern side, a single lift wire on the southern side. Bunch thinned and shoot trimmed, strong canopy managed for airflow and shading depending on the season. Conventionally farmed with drip irrigation.
FERMENTATION	Hand picked in the early morning, picked early to focus on bright, fresh acidity. 100% whole bunch fermentation with wild yeasts for as much carbonic maceration as possible. Plunging for gentle tannin and colour extraction and to get some stem spice and structure through the wine.
MATURATION	Six months in stainless steel and seasoned puncheons on full lees. Only 30ppm sulphur added prior to bottling.
CLOSURE	Screw cap.
WINEMAKER	Sam Berketa