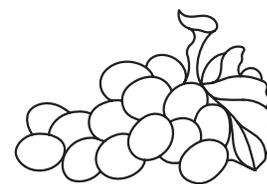


# ALPHA BOX & DICE



NAME	REBEL REBEL
VINTAGE	2020
VARIETY	MONTEPULCIANO
REGION	LANGHORNE CREEK



NOSE	Blackcurrant, raspberries, cranberries, five spice and peppercorns.
PALATE	Subtle tannins, bright acidity and fresh juiciness, with a touch of flinty minerality.
PAIR	Turkey, stuffed mushrooms and cured meats
CELLAR	Up to 10 years.
NUMBERS	ALCOHOL: 12.5% pH: 3.16 RESIDUAL SUGAR: 2.5g/L TOTAL ACIDITY: 5.52g/L SO2 Free/Total (ppm): 12/23
STYLE	In late November, right in the middle of flowering and fruit set, a freak weather pattern brought winds and yo-yoing temperatures that led to flowers being unfertilized, so the berries ended up being tiny, due to the absence of seeds. This made the wine lack bitter, astringent compounds that are extracted from seeds during fermentation. Secondly, the smaller berries mean there is a greater concentration of the softer, less bitter skin tannins. It resulted in the best Rebel Rebel yet, but possibly one we're unlikely to be able to reproduce anytime soon.

VINEYARD	East Block, Kimbolton Vineyard, Langhorne Creek. Gated in 2009 to Chardonnay rootstock.
PICK DATE / BOTTLE DATE	13/03/20 28/09/20
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, 80% whole bunch fermentation with wild yeasts for as much carbonic as possible, plunging for gentle tannin and colour extraction and to get some stem spice and structure through the wine.
MATURATION	6 Months in stainless steel and cask on full lees. Only 30ppm Sulphur added prior to bottling.
CLOSURE	Screw cap.
WINEMAKER	Sam Berketa