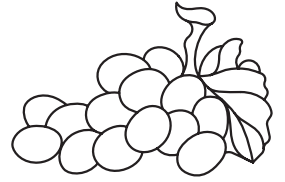


ALPHA BOX & DICE



In Sicily, the grape Nero d'Avola has a strong affinity with the sea, relishing in the sun-drenched maritime climate of the region... Hang on... McLarn Vale...? Sea...? Vines...?

NAME	SIREN
VINTAGE	2017
VARIETY	NERO D'AVOLA
REGION	MCLAREN VALE



LOOKS LIKE	Deep violet.
SMELLS LIKE	Lavender, cherries, raspberries and a whiff of flint/graphite.
TASTES LIKE	Beeswax, dark cherries, chocolate, bright and fresh acid, delicate structure and a hint of salinity.
DRINK WITH	Kangaroo, grilled mushrooms and venison.
CELLAR FOR	Up to 10 years.
NUMBERS	ALCOHOL: 12.3% pH: 3.41 RESIDUAL SUGAR: 2.7g/L TOTAL ACIDITY: 5.64g/L
VINEYARD	Connor's Farm Vineyard, Tatchilla.
SOIL	Brown clay-loam over limestone.
FERMENTATION	Two thirds hand picked early, 100% whole bunch, wild fermentation on skins until dry. One third machine picked later, destemmed with rollers out, wild fermentation on skins until dry.
MATURATION	18 months on lees in old Burgundy barriques.
STYLE	Nero d'Avola translates to "black of Avola", Avola being a town on the south east coast of Sicily. It's a variety that's been forged in the most mediterranean of climates and retains a bright, punchy natural acidity even in the most arid of environs. This is why we showcase a lighter side to this variety, choosing to make a "pinot-esque" style of wine from a region that usually couldn't even comprehend doing so.