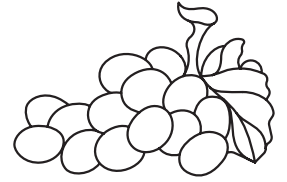


ALPHA BOX & DICE



NAME	<i>SIREN</i>
VINTAGE	<i>2017</i>
VARIETY	<i>NERO D'AVOLA</i>
REGION	<i>MCLAREN VALE</i>



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 SO2 FREE / TOTAL: 27/81
STYLE	Employing all the techniques of Pinot Noir production, we used whole bunch fermentation here to promote fruit flavour longevity and savoury spice from the stalks of the grapes. Looking for no direct oak influence, we use old French burgundy shaped barriques and full lees maturation to help a very long, soft and gentle maturation.

VINEYARD	Connor's Farm Vineyard, Tatachilla; planted 2014 with cuttings grafted on rootstock. MAT1 clone.
PICK DATE	EARLY PICK - 29/03/17 LATE PICK - 27/04/17
ELEVATION / ASPECT	Elevation: 70m Slight Eastern aspect, 4km from the ocean
SOIL	Brown clay-loam over limestone calcrete.
MANGAMENT	Spur pruned on a VSP trellis on basically flat ground that undulates from a slight Western facing aspect to a slight Eastern aspect. Vines are shoot thinned and fruit thinned to promote quality and intensity in the bunches. Row orientation is East-West. Second crop from the vineyard. Managed with organic principles but not certified.
FERMENTATION	Two picks for this vintage. The first intake was handpicked early and fermented as 100% whole bunches, making up two thirds of the final blend. The remaining third was harvested by machine two weeks later and fermented until dry. No added yeast or other additives
MATURATION	18 months on lees in old Burgundy barriques.
CLOSURE	Cork composite
WINEMAKER	Sam Berketa