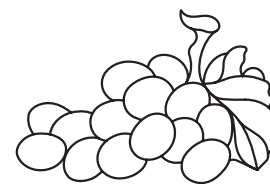


# ALPHA BOX & DICE



NAME	<i>SUPER FOG</i>
VINTAGE	<i>2016</i>
VARIETY	<i>NEBBIOLO</i>
REGION	<i>ADELAIDE HILLS</i>



NOSE	Carob, dust, leather, spice and blackcurrant.
PALATE	Earthy tannins, velvet, musk and raw cacao.
PAIR	Steak, kangaroo, venison or veal with mushrooms and truffles
CELLAR FOR	Up to 20 years.
NUMBERS	ALCOHOL: 14.9% pH: 3.57 RESIDUAL SUGAR: 1.2g/L TOTAL ACIDITY: 6.04g/L SO2 FREE/TOTAL: 19/116
STYLE	Nebbiolo treated with extended maceration to allow the high amounts of small tannin molecules to polymerise and form longer chains that soften the wine as it ages for the next three years in large barrels made of old Slavonian oak you could climb inside. Our Super Fog, handpicked selectively from a single vineyard in Kuitpo, we then destemmed it into a stainless cask to ferment naturally. When fermentation was complete, we topped up the vessel and let this Nebb hibernate for the on its skins for 406 days - a mammoth effort of patience.

VINEYARD	Christmas Hill Vineyard, Kuitpo; grafted onto Chardonnay rootstock in 2011 using an unknown mix of clones with replants being 230 clone.
PICK DATE / BOTTLE DATE	05/04/16 11/09/19
ELEVATION / ASPECT	Elevation: 330m-340m West-to-East aspect over slight hill.
SOIL	Red clay-loam shot through with ironstone gravel over sandstone.
MANAGEMENT	Cane pruned to 10 nodes, VSP with multiple lifting wires. Shoot and bunch thinned and conventionally farmed with drip irrigation.
FERMENTATION	Hand harvested, destemmed with the rollers out to retain mostly whole berries, wild fermentation until dry. Fermenter was then topped up to remove ullage and sealed to remain on skins for a total of 406 days. Pressed off using basket press.
MATURATION	406 days total maceration on skins, 18 months in seasoned puncheon and an additional 12 months in bottle.
CLOSURE	Cork composite
WINEMAKER	Sam Berketa