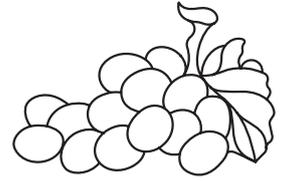


ALPHA BOX & DICE



NAME	TAROT
VINTAGE	2019
VARIETY	GRENACHE
REGION	McLAREN VALE



LOOKS LIKE	Deep ruby.
SMELLS LIKE	Red apple skins, cranberries and white pepper spice.
TASTES LIKE	Distinctive tannins that give way to a playful-yet-soft acidity, not heavy, but still has plenty of presence.
DRINK WITH	Your favourite movie.
CELLAR FOR	Up to 5 years.
NUMBERS	ALCOHOL: 14.9% pH: 3.66 RESIDUAL SUGAR: 1.7g/L TOTAL ACIDITY: 5.1g/L SO2 Free / Total (ppm): 18/42
STYLE	Our Tarot Grenache really embodies what it is that makes Grenache great: lively acidity, low tannin extraction and drinkability first and foremost. Whole bunch fermentation was used on 40% of this wine, and the stems really aid in bringing out the best of Grenache's savoury and spicy nature, whilst the juciness of carbonic maceration means this wine should satisfy everyone's thirsty palates. Aged in stainless to lock in freshness, enjoy this wine slightly lower than room temp to get the best out of it.

VINEYARD	Springfarm (42%) & Bell Vineyards (14%) from Whites Valley subregion of McLaren Vale, Zuzulo Vineyard (44%) located in Sellicks Hill subregion of McLaren Vale. Average vine age between 15 and 20 years, mix of clones on their own roots.
PICK DATE / BOTTLE DATE	12/03/19 & 26/03/19 18/12/19
SOIL	ZUZULO - Sandy/loam over clay and limestone. BELL / SPRINGFARM - Loam over clay over limestone.
ELEVATION/ ASPECT	ZUZULO - Elevation: 60m-80m, Western aspect. SPRINGFARM - Elevation: 50m, flat, no aspect. BELL - Elevation: 70m, slight Northern aspect.
MANAGEMENT	All vineyards are trellised, VSP, spur pruned with a catch wire, sprawling canopy, drip irrigated and conventionally farmed.
FERMENTATION	ZUZULO - Hand picked in the early morning and fermented as 100% whole bunches (44% of total blend) - sealed up for five days of carbonic maceration, then footstomped daily with a total of 10 days on skins. BELL / SPRINGFARM - Machine harvested in the early morning, destemmed retaining as much whole berry as possible, wild fermented until dry in a static fermented with 15 minute pump-overs twice daily.
MATURATION	Aged in stainless steel with seven months on lees.
CLOSURE	Stelvin.
WINEMAKER	Sam Berketa.