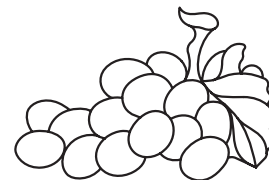


ALPHA BOX & DICE



NAME	TAROT
VINTAGE	2019
VARIETY	PINOT GRIGIO
REGION	ADELAIDE HILLS



LOOKS LIKE	Dried hay.
SMELLS LIKE	Fresh rain on warm earth, pear and green apple flavours with floral honeysuckle aromas.
TASTES LIKE	Spice, apple and pear acidity, rockmelon/cantaloupe.
DRINK WITH	Creamy pasta, mushroom and paté, prosciutto and cured meats.
CELLAR FOR	Up to 5 years.
NUMBERS	ALCOHOL: 13.5% pH: 3.25 RESIDUAL SUGAR: 1.7g/L TOTAL ACIDITY: 5.7g/L SO2 Free / Total (ppm): 28/63
STYLE	Pinot G is all about style. In Italy, Pinot Grigio is lean and clean with a crunchy fresh pear-like acidity, whereas the French Pinot Gris style is sweeter, richer and left to hang on the vine longer. Given AB&D's fondness for Mediterranean varieties, a Pinot Grigio makes itself nicely at home in our Alphabet of Wine. It's an approachable white wine with drinkability at its heart, that is true to the style in which it is made.

VINEYARD	Amadio Vineyard in Kesbrook, Adelaide Hills.
SOIL	Medium grained alluvial sandy loam topsoil over schist bedrock. Similar to those found in the Barossa complex.
ELEVATION/ ASPECT	Elevation: 290m. No aspect. Vines are grown in the gentle valley between two slopes.
MANAGEMENT	Spur pruned on a VSP trellis with a permanent cordon. Multiple lifting wires and some shoot thinning applied. Conventionally farmed with drip irrigation.
FERMENTATION	Machine picked at night with 18 hours skin maceration before pressing. Cool fermentation in stainless steel with native yeast until dry.
MATURATION	Nine months maturation in stainless steel, six months in contact with full lees.
CLOSURE	Screw cap.
WINEMAKER	Sam Berketa.