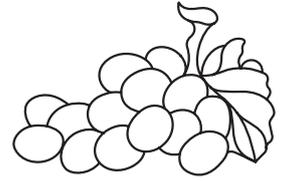
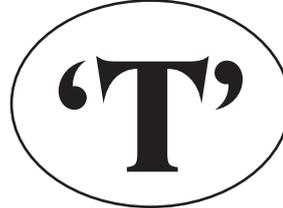


ALPHA BOX & DICE



NAME	TAROT
VINTAGE	2019
VARIETY	ROSÉ
REGION	McLAREN VALE



LOOKS LIKE	Bronzer.
SMELLS LIKE	Apples, honeysuckle with the scent of crushed herbs and pepper spice.
TASTES LIKE	Crisp, refreshing acid that carries you through a textural palate that leaves you going back for another sip.
DRINK WITH	Antipasto plates - cured meats, pickled things, smelly cheese and crusty bread
CELLAR FOR	Up to 5 years.
NUMBERS	ALCOHOL: 13.2% pH: 3.32 RESIDUAL SUGAR: 1.6g/L TOTAL ACIDITY: 5.9g/L SO2 Free / Total (ppm): 17/76
STYLE	First, we took two white grapes known for their freshness and acidity, picked them from vineyards in a warmer climate to give them greater body and ferment them dry in tank. Then we took skins from finished Aglianico and Grenache ferments, pressed out the juice and re-passed a portion of the white wine over the skins, leaving it to steep for five days to extract colour, tannin and texture. We then blended this back in with the full parcel and the Tarot Rose was born.

BLEND	Chardonnay - 62% Riesling - 35% Aglianico - 1.5% Grenache - 1.5%
VINEYARD	CHARDONNAY - Natale Vineyard, in Blewitt Springs, McLaren Vale RIESLING - Just outside the township of Willunga, McLaren Vale. Average vine age between 15 and 20 years, mix of clones on their own roots.
PICK DATE / BOTTLE DATE	18/02/19 & 20/02/19 13/12/19
SOIL	CHARDONNAY - Fine Maslin sand over limestone. RIESLING - Heavier dark loam over clay.
ELEVATION/ ASPECT	CHARDONNAY - Elevation: 190m - 210m, Eastern aspect RIESLING - Elevation: 100m, flat with no aspect.
MANAGEMENT	CHARDONNAY - Conventionally managed with spur pruned on a VSP trellis with catch wires, loose sprawling canopy with drip irrigation. RIESLING - Also conventionally farmed but machine pruned with a sprawling canopy and drip irrigated.
FERMENTATION	Machine harvested at night and early morning, treated oxidatively and medium pressed, settled overnight and the clean juice was racked off the gross lees, with some light fluffy lees taken. Inoculated with a neutral yeast, fermented cool until dry.
MATURATION	Blended then aged in stainless steel for seven months on full lees. During this time approximately 15% of the blend was passed over the skins of Grenache and Aglianico and left to steep for five days each, then blended back into the total volume.
CLOSURE	Stelvin.
WINEMAKER	Sam Berketa.