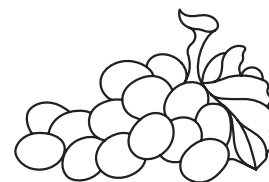


ALPHA BOX & DICE



NAME	VERY SPECIAL
VINTAGE	2019
VARIETY	SHIRAZ
REGION	MCLAREN VALE



NOSE	Dark chocolate, sour cherries, cinnamon, custard and pepper.
PALATE	Silky tannins and dark fruits evolve into warm baking spices through the finish. Soft acidity cements the plush velvet feeling, like an old couch that you just sink softly into.
PAIR	Fragrant duck & vegetable curry or roast pork with creamy butter beans.
CELLAR	15 years.
NUMBERS	ALCOHOL: 14.7% pH: 3.62 RESIDUAL SUGAR: 4.2g/L TOTAL ACIDITY: 5.85g/L SO2 Free/Total (ppm): 25/85
STYLE	Harvested by hand and fermented as whole bunches with 15% crushed on the bottom and the remainder tipped on top. Fermented until dry on skins with wild yeast and plunged daily by hand to manage the cap. Matured in french barriques for 12 months (15% new) then blended and aged in old 2500L foudre for another 14 months.

VINEYARD	Zuzolo Vineyard / Sellicks Hill / McLaren Vale
PICK DATE / BOTTLE DATE	04/03/19 11/08/21
ELEVATION / ASPECT	Elevation: 60m-80m, W aspect.
SOIL	Sandy-loam over clay and limestone.
MANAGEMENT	VSP Spur pruned vines on a permanent cordon with a single catch wire and drip irrigation. Conventional farming with minimal inputs.
FERMENTATION	Hand harvested, 15% crushed on the bottom, 85% whole bunches on top. Fermented until dry on skins with wild yeast. Hand plunged daily for cap management.
MATURATION	Matured in french barrique for 12 months (15% new) then blended and aged in 2500L foudre for another 14 months.
CLOSURE	Vinc
WINEMAKER	Sam Berketa