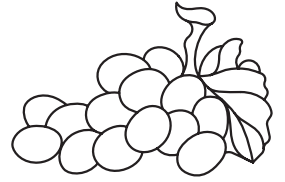


ALPHA BOX & DICE



Xola is our study on duality in wine. As Williams Blake says, "Opposition is true friendship"... The opposite of existence - dark/light, male/female, inner/outer - are viewed as interdependent and essential parts of a harmonious whole.

NAME	XOLA
VINTAGE	2014
VARIETY	AGLIANICO
REGION	MCLAREN VALE



LOOKS LIKE	Purple Rain.
SMELLS LIKE	Flowers, sugar and spice.
TASTES LIKE	Dark cherries, violets, aggressive tannins.
DRINK WITH	Chargrilled meats.
CELLAR FOR	Up to 20 years.
NUMBERS	ALCOHOL: 14.2% pH: 3.47 RESIDUAL SUGAR: 1.8g/L TOTAL ACIDITY: 6.7g/L
VINEYARD	Leask Vineyard, McLaren Vale.
SOIL	Alluvial red clay-loam over limestone.
FERMENTATION	Hand picked, destemmed with rollers out, inoculated with a neutral yeast; fermented until dry on skins; extended maceration for a total of 6 weeks on skins.
MATURATION	36 months in seasoned oak.
STYLE	Aglianico is a notoriously late ripener and isn't picked until late April/early May. It is a deceptive and complex wine, with more depth and tannin to the palate than how it appears in the glass.