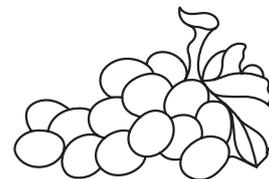


ALPHA BOX & DICE



NAME	ENIGMA
VINTAGE	2019
VARIETY	BARBERA
REGION	ADELAIDE HILLS



NOSE	Rhubarb, tart raspberries, red frogs and brandy spice.
PALATE	Soft, bright, tart fruits that meld with the lively acidity inherent in the variety.
PAIR	Christmas Ham on buttered toast, Turkey or Porchetta would also go beautifully! Or a Mushroom pasta or Risotto.
CELLAR	Up to 15 years.
NUMBERS	ALCOHOL: 14.5% pH: 3.29 RESIDUAL SUGAR: 3.3g/L TOTAL ACIDITY: 7.5g/L SO2 FREE/TOTAL (ppm): 24/63
STYLE	2019 is a blend of two vineyards at opposite ends of the Adelaide Hills region. The one in Kuitpo gives a flinty complexity, enhanced by 60% whole bunch fermentation which provides a distinct earthiness to the profile. In comparison, the portion from Kenton Valley provides a fruit forward and confectionery character. Both parcels work beautifully together to create a wine that has the ability to age for years.

VINEYARD	BERRY VINEYARD - Kuitpo; replanted in 2011 on 101-14 rootstock. PEPICELLI VINEYARD - Kenton Valley; grafted to Merlot rootstock in 2011.
PICK DATE	BERRY - 18/03/19 PEPICELLI - 03/04/19
ELEVATION/ASPECT	BERRY - Elevation: 395m-400m elevation, No aspect. PEPICELLI - Elevation: 495m-510m, Northerly aspect.
SOIL	BERRY - light red clay-loam over limestone. PEPICELLI - light brown clay-loam over sandstone.
MANAGEMENT	Berry Vineyard is cane pruned to 10 nodes, Pepicelli Vineyard is VSP spur pruned on a permanent cordon. Both vineyards are shoot and bunch thinned and have two lifting wires. The vineyards are farmed conventionally with drip irrigation.
FERMENTATION	Coming from two handpicked vineyards at opposite ends of the Adelaide Hills, both batches were naturally fermented with 60% whole bunches in the bottom of the fermenters, with the remainder crushed on top. Gently plunged during the fermentation, then pressed off and aged in large format barrels for 18 months.
MATURATION	9 months in old french barriques on lees followed by a further 9 months in foudre and puncheon.
CLOSURE	Composite Cork.
WINEMAKER	Sam Berketa.