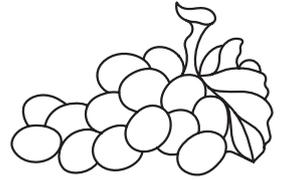


ALPHA BOX & DICE



NAME	<i>REBEL REBEL</i>
VINTAGE	<i>2021</i>
VARIETY	<i>MONTEPULCIANO</i>
REGION	<i>LANGHORNE CREEK</i>



LOOKS LIKE	Beetroot juice.
SMELLS LIKE	Cranberries, raspberries, fresh grassy notes with hint of white pepper spice.
TASTES LIKE	Fresh and bright, the acid is mouthwatering which supports the juicy berry flavours. There's a playful amount of tannins that aren't the defining attribute but they're there if you need them.
DRINK WITH	Turkey, pork, Caprese salad.
CELLAR FOR	Up to 10 years.
NUMBERS	ALCOHOL: 11.4% pH: 3.50 RESIDUAL SUGAR: 2.6g/L TOTAL ACIDITY: 6.71g/L SO2 Free/Total (ppm): 13/26
STYLE	Live fast, drink young. Well, this is about as young as you can get. Bright, zesty and incredibly juicy, the 2021 is a wine that showcases already just how great the quality for this vintage was. There's plenty of spice and structure from the stems, a hint of something herbal to complement the fruit, and plenty of complexity to make it a super interesting drop.

VINEYARD	East Block, Kimbolton Vineyard, Langhorne Creek. Grafted in 2009 to Chardonnay rootstock.
PICK DATE / BOTTLE DATE	04/03/21 05/05/21
ELEVATION / ASPECT	Elevation of 100m, flat with no aspect.
SOIL	Red alluvial sandy soil over limestone bedrock.
MANAGEMENT	Spur pruned, VSP, permanent cordon with a catch wire on the northern side, a single lift wire on the southern side. Bunch thinned and shoot trimmed, strong canopy managed for airflow and shading depending on the season. Conventionally farmed with drip irrigation.
FERMENTATION	Fermented as 100% whole bunches in open ferments. A little bit was footstomped in the bottom of the fermenter to create some fuel for the yeast, then it was sealed up for 7 days with a bunch of dry ice added to foster carbonic maceration. After that period it was footstomped once daily until dry, then pressed to stainless steel tank.
MATURATION	Matured in old puncheons and stainless steel for 4 weeks before being bottled.
CLOSURE	Screw cap.
WINEMAKER	Sam Berketa.