

"Cabernet is truly the dark horse of McLaren Vale reds. Something about the rich, hearty, clay-driven soils underpinned by limestone really makes for a unique and distinctive style of Cabernet, one that has so much to offer. 2018 was a warmer harvest and a little drier than the last few years, gifting us a dense, complex and generous style of Cab. It's driven by a core of vibrant primary fruit, layered with secondary and tertiary spices that are just beginning to creep in."

Name
Icona

Vintage
2018

Variety
Cabernet Sauvignon

Region
McLaren Vale

Nose
Blackcurrants, dark mulberries and hot chocolate.

Palate
Juicy and structured, layered with rich, ripe fruit, a restrained edge of herbs and a slight hint of salinity creeping in.

Pair
Lamb chops on the BBQ or roasted miso eggplant.

Winemaking
Machine harvested in the early morning and destemmed, keeping as many whole berries as possible. Inoculated with a neutral yeast and pumped over twice daily during fermentation, fermented on skins until dry, with 10 days total skin contact. 24 months in new and old barriques (5% new French) and 16 months in large-format oak casks.

Vineyard
Cabernet Sauvignon – Harnett Vineyard, McLaren Vale. Vines planted in 1998 on own roots.

Alcohol 15.1%	Acidity 5.87g/L
pH 3.8	Cellaring 20+ Years

BODY ✦✦✦✦✦

SWEETNESS ✦✧✧✧✧

ACIDITY ✦✦✧✧✧

TANNIN ✦✦✦✦✧

Alpha Box & Dice would like to acknowledge the traditional custodians of the land on which we make our wines and respect their ongoing connection to land, culture and sea. We pay our respects to elders past, present and emerging.