



"I've really been enjoying "Super Tuscan" wines lately—those wines that see Sangiovese blended with French varieties such as Cabernet, Syrah and Merlot. So, when we picked a stunning parcel of Merlot this year, we decided to return to the early stylings of our Blood of Jupiter, back when it was blended with Cabernet. This is a charming little wine, centred around a bright parcel of younger Sangiovese and balanced with stylish Merlot, bringing together serious structure and succulent fruit in harmonious matrimony."
 ~ **Sam Berkea, Head Winemaker**

Name	Vintage
X	2025
Variety	Region
Rosso	McLaren Vale

Nose

Bright cherries, savoury herbs and dried flowers.

Palate

Flavours of fresh cherries descends into darker, and more savoury herbal tones as the wine flows on the palate, twisting along a path defined by the bright acidity and finishing with spicier secondary notes.

Pair

Steak frites or a roasted tomato salad.

Winemaking

Picked and vinified separately; 100% destemmed, naturally fermented on skins for 10 days, pressed and aged 10 months in seasoned hogsheads with full MLF, then blended for 3 months before bottling.

Vineyard

Sangiovese: 19th Vineyard, McLaren Vale; MAT 7 clone on own roots, planted 2005. 80–90 m elevation, northwest aspect. Loam over limestone. Organically managed.
 Merlot: Zerella Home Vineyard, McLaren Vale; Q45-14 clone on own roots, planted early 2000s. 45 m elevation, flat site. Dark sandy loam over limestone. Organically and sustainably managed.

Alcohol 13.7%	Acidity 6.1g/L
pH 3.34	Cellaring 10 Years

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.



"Our most interesting wine at Alpha Box and Dice. Semillon sourced from one of the oldest plantings in the Adelaide Hills, it's fermented and then macerated on skins for 300 days, then hand pressed and aged in barriques for 4 more years, followed by a further year in bottle. Given that it's been locked away for all of that time, it's a little shy upon first opening, but with some time to breathe, it becomes a complex and intriguing wine with all the feeling of a structured red, yet it's something else entirely."

~ **Sam Berkea, Head Winemaker**

Name	Vintage
Yolk	2019
Variety	Region
Semillon	Adelaide Hills

Nose

Dried apricots, nougat and baking spices.

Palate

A rich mouthfeel, accentuated by grippy tannins and a poignant acidity, complements the dried fruit and layered spice. Intense and interesting, the finish is centred around the structure, promoting a lingering presence.

Pair

Hard cheese or crispy roasted pork belly.

Winemaking

Handpicked, About 20% botrytis affected. Destemmed into a closed fermenter. Topped with pressings from the same batch. Extended maceration for 300 days. Pressed off with a hand-cranked basket press, 48 months in seasoned barrique. Sulphur added only when transferred and prior to bottling.

Vineyard

Maggie Springs Vineyard, Hope Forest, Unknown clone planted on own roots in the late 90's, 350m elevation, North Easterly aspect, Orange/yellow gravelly clay-loam over sandstone VSP spur pruned with an extra cane laid over. Managed with organic principles.

Alcohol 13.9%	Acidity 6.72g/L
pH 3.44	Cellaring 5 Years