



"Delicately structured and elegantly subtle, there's quintessential rose petal and turkish delight aromas blended seamlessly with the dark and spicy notes of sandalwood and fresh tobacco. Hand picked yet fully destemmed, we gently worked the cap, preferring the natural Nebbiolo presence of skin tannin to extract gently throughout the long fermentation. Just under half was locked away on skins for 196 days, creating a healthy concentration of fine grained tannins that build a dusty edge that's alluring and complex."

~ Sam Berketa, Head Winemaker

Name	Vintage
Fog	2021
Variety	Region
Nebbiolo	Adelaide Hills

Nose

Rose petals, sandalwood and tobacco.

Palate

Vibrant acidity ties in with the floral and fruity higher aromatics, and terracotta tannin dictates a savoury structure through a long, detailed finish.

Pair

Beef on the the bone or porcini pasta.

Winemaking

"Harvested by hand. 100% Destemmed, cold soak for 2 days prior to fermentation. Fermented wild on skins and spontaneous MLF. 55% macerated for 6 weeks total, and 45% on skins for 196 days. Aged for 26 months in seasoned barriques and casks."

Vineyard

"50% Kenton Valley, Adelaide Hills / 50% Kuitpo, Adelaide Hills. 230 clone on Merlot roots in 2018 (KV) / Mudgee Clones on Chardonnay roots in 2011 (KO). KV: Elevation 470-510m, E aspect / KO: 330 - 340m elevation, E-W orientation. Red clay/loam shot through with ironstone gravel over sandstone."

Alcohol	Acidity
14.1%	6.7g/L

pH	Cellaring
3.59	15 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.

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