



“This is, by far, my favourite Hercules we've ever made. It's elegant and weighty at the same time, displaying all the hallmark characteristics of McLaren Vale Shiraz: brambly fruits, dark spices and even darker chocolate. Coming from the cooler conditions of the 2023 vintage and sourced from 100-year-old vines in the heart of McLaren Vale, a gentle hand in the winery and a little bit of whole bunch fermentation aid this wine in communicating all that's great about McLaren Vale Shiraz.”
~ **Sam Berketa, Head Winemaker**

Name	Vintage
Hercules	2023
Variety	Region
Shiraz	McLaren Vale

Nose
Bramble fruits, dark spices and mocha.

Palate
Dark and brooding, the fruits run like a river over gravelly tannins, ending in a pool with layers of mocha, chocolate and berries of the forest. The spice of oak and earthy tones compliment the fruits, adding to its weight.

Pair
Dark Chocolate or Venison.

Winemaking
Harvested selectively in the cool of morning. 90% destemmed, 10% whole bunch fermented. Naturally fermented for 3 weeks on skins. Gently plunged 4 times daily. Pressed off and matured in oak for 20 months 25% new french oak. Full and spontaneous MLF.

Vineyard
Sabella McMurtrie Rd Vineyard, McLaren Vale Unknown clone on own roots, planted in 1920's. 90m Elevation, slight N aspect. Heavy black cracking clay. VSP spur pruned.

Alcohol	Acidity
14.5%	5.85g/L
pH	Cellaring
3.65	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.