



"Our Blood of Jupiter is a serious example of the variety, from one of the best sites in the Vale, managed biodynamically to ensure thick skins and great concentration. In our 2024 vintage, we trialled a little whole-bunch fermentation, which has enhanced the spice in the wine, further lifted by a lick of new French oak and 12 months of maturation. One of the cult classics, Blood of Jupiter is one of my favourite wines to make—and to drink—each vintage."

~ Sam Berketa, Head Winemaker

Name	Vintage
Blood of Jupiter	2024
Variety	Region
Sangiovese	McLaren Vale

Nose
Morello cherries, baking spices and blood orange.

Palate
Elegant and charming, the mouthfeel sits in a more ethereal space, with fresh cherry-like acidity and a long, persistent finish that embraces the rustic quality of the tannins.

Pair
Porchetta, rib-eye, or eggplant parmigiana.

Winemaking
Handpicked, 85% destemmed, 15% whole-bunch fermentation. Naturally fermented, with three weeks on skins. Gently plunged twice daily. Basket-pressed and matured in puncheons for 12 months, 20% new French oak. Full, spontaneous MLF.

Vineyard
Gateway Vineyard, McLaren Vale. Mat 7 Clone, planted on own roots in 2005. 80–100m elevation, northerly aspect. Clay loam over limestone. VSP spur pruned with foliage wires. Bunch and shoot thinning applied. Biodynamically managed.

Alcohol 14.6%	Acidity 7.2g/L
pH 3.31	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.