



“With laser-like acidity and the gentlest of tannins, Barbera is a super enigmatic grape variety. We’ve been working with Barbera from this vineyard for over 10 years now, and we’re truly honing in on making the best wine from the best grapes. With 2024 being a beautifully warm and balanced season, our Enigma is more opulent, less rhubarb and custard, and more summer berries and spices. A little bit of whole bunch in the fermentation adds a supporting structure to the wine, engineering the framework for the flavours to fit in harmoniously.”
~ Sam Berketa, Head Winemaker

Name	Vintage
Enigma	2024
Variety	Region
Barbera	Adelaide Hills

Nose
Raspberry liquorice, blackberries and cigar box.

Palate
All serious and smart, there's deeply layered fruit here, yet it's kept juicy by the bright acidity and gentle, subtle structure.

Pair
Margherita pizza or a meaty slow-cooked ragu.

Winemaking
Handpicked in the morning. 60% whole bunch fermentation. Remainder destemmed on top of whole bunches. 10 days total on skins. Gently pressed. Matured in seasoned barrique and cask for 12 months.

Vineyard
Bonoposto Vineyard, Kenton Valley, Adelaide Hills F6V4, AT84, 424 Clones on Merlot rootstock grafted in 2011 470m - 500m elevation, N aspects across two blocks. Light red clay loam over sandstone. VSP Spur pruned, fruiting wires and thinning applied.

Alcohol 14.5%	Acidity 7.1g/L
pH 3.45	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.