



“Aglianico is fast becoming one of my favourite varieties. This one goes against the norm, carving a neon pathway of vibrancy that leaves the usual dusty and dry examples for dead. This sings with wild raspberries, sour cherries, pomegranate jewels, and mouth-watering acidity. It’s a spicy and elegant wine—lacy and delicate, with an iron-like backbone of tannins. Chill it down a little to make it more refreshing in this driest of weather that we’re having and cook something gamey to pair with it.”

~ **Sam Berketa, Head Winemaker**

Name	Vintage
X	2024
Variety	Region
Aglianico	McLaren Vale

Nose

Fennel seed, pomegranate, violets.

Palate

Tight and austere initially, the palate sings with sour cherry. Mouthwatering acidity supports the zingy fruit and builds on the ferrous tannins that finish out the wine.

Pair

Kangaroo on the BBQ or mushroom dumplings.

Winemaking

Harvested in the morning. 100% destemmed. Wild fermented on skins for 3 weeks. Matured in seasoned hogsheads for 12 months. Full and spontaneous MLF.

Vineyard

Petrucci Vineyard, McLaren Flat, McLaren Vale. Aglianico grafted on Riesling roots. 80m Elevation, North aspect. Sandy loam over clay over limestone. VSP spur pruned with fruiting wires.

Alcohol 13.2%	Acidity 8.1g/L
pH 3.03	Cellaring 5 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.